WEATHER FORECAST
Fair tonight, lowest 52 to 58, Wednesday fair and slightly warmer.

THE GETTYSBURG TIMES

Truth Our Guide—The Public Good Our Aim ESTABLISHED 1902 *With Honor To Ourselves And Profit To Our Patrons*

GOOD EVENING
Television certainly helps you get acquainted with a lot of new people. Mostly repairmen.

Vol. 52, No. 154 Adams County's Only Daily Newspaper GETTYSBURG, PA., TUESDAY EVENING, JUNE 29, 1954 Leased Wire Member of The Associated Press PRICE FIVE CENTS

EQUITY SUIT TO BE FILED SOON BY NEIGHBORS

A suit in equity aimed at blocking the erection of a gasoline service station on the Huber property at Carlisle St. and Lincoln Ave. will be filed in Common Pleas Court here "within a day or so," attorneys for the complaining owners of nearby properties said at noon today.

Attorneys Charles W. Wolf and Donald G. Oyler, who represent the property owners protesting against erection of the proposed station, said efforts of their clients "progressed rapidly over the weekend."

It was learned today from individuals interested in the preparation of the complaint to be filed in court that property owners and tenants in the neighborhood including Carlisle St. north from Stevens St. and the first blocks of E. and W. Broadway and E. and W. Lincoln Ave. "have united almost solidly in the suit with a few understandable exceptions."

Confident It Won't Be Built

Attorneys Wolf and Oyler said today that "under the law a gasoline station in a residential neighborhood is a nuisance per se, that is, in and of itself, and the question involved is thus whether the neighborhood is a residential neighborhood." The two added that they are "confident that under decisions of the Pennsylvania courts, no gasoline station will be erected on the Huber corner."

The move to block the service station was revealed after it became known last week that Charles H. Huber Jr. had secured a borough permit for the erection of a gasoline service station on the Huber property.

A survey of the neighborhood was made to see how many would support a move to take the protest into court. Signatures now are being secured on the formal complaint form in preparation of the court papers.

COSTLY DELAY IN HARTLAUB HEARING TODAY

Illness of Mrs. Margaret Gladys Hartlaub, Gettysburg R. 5, this morning caused postponement of a scheduled hearing before the Adams County Court in the equity actions brought between her and her divorced husband, Clarence R. Hartlaub, Gettysburg, over division of personal property and real estate between the two.

The illness also proved expensive. When Attorney Charles W. Wolf, attorney for Mrs Hartlaub, presented the court with a physician's certificate as to Mrs. Hartlaub's illness, the court granted a postponement of the hearing until August 16.

Attorney Eugene R. Hartman, representing Hartlaub, immediately objected to the postponement, and asked that if the hearing were postponed that Mrs. Hartlaub be directed to pay the various costs of the cancelled hearing. He said that all others were there as scheduled and that since the hearing was postponed at Mrs. Hartlaub's request she should pay the costs involved.

Must Pay 19 Witnesses

The court agreed and directed that Mrs. Hartlaub pay the costs. Hartman had 19 witnesses subpoened for the hearing, with the result that Mrs. Hartlaub will have, among other costs, the payments to those witnesses and their mileage costs, court officials said.

William C. Penn, W. High St., was placed on parole for six months by the county court this morning. Penn had been arrested on a larceny charge last summer, at first was given a suspended sentence on condition that he pay the costs and make restitution of $93 to the Morrison Vending Co. When he failed to make the payments he was placed in jail, as of April 23, for six months, and was told that another parole would be considered when he had paid the costs and made restitution, a total of $121.50. This morning the court was told that Penn had "paid up" and he was freed from the jail and again placed on parole.

COUNTIAN SENTENCED

Jack Chamberlain, Gettysburg R. 4, was fined $10 and given a suspended sentence of from six to 12 months by Judge Paul G. Smith, Harrisburg, after pleading guilty to a charge of larceny.

SUBMITS TO OPERATION

Charles A. Timmins, Chambersburg St., submitted to a major operation at the Polyclinic Hospital, Harrisburg, Monday. He is reported in a satisfactory condition.

LOCAL WEATHER

Yesterday's high	77
Last night's low	63
Today at 9 a.m.	74
Today at 1:30 p.m.	80

Rhode Island Red Guest Pays Off

Like most tourists "Biddy" is paying her bill during her stay here in Gettysburg.

"Biddy," a Rhode Island Red, began her visit in Gettysburg rather unexpectedly, a week ago.

A truck loaded with crates of chickens rounded the corner at Steinwehr Ave. and Baltimore St. and one of the crates fell to the street. One chicken escaped. The unknown driver commented that he wouldn't waste time looking for one hen, and drove on.

"Biddy," sought official sanctuary. She moved to the lawn of Burgess William G. Weaver. Burgess Weaver, always glad to welcome a visitor to Gettysburg, invited the Rhode Islander to make herself at home.

She toured the Jennie Wade House and since then has expressed her appreciation by laying an egg a day on the lawn at the Weaver home.

BENEFIT PARTY PLANS DROPPED BY AUXILIARY

The auxiliary of the Warner Hospital will not hold its annual "benefit" card party and dance this year.

That decision was reached Monday afternoon at a meeting of the auxiliary held in the board rooms at the hospital. After a lengthy discussion, the members determined that funds on hand plus the success of the snack bar at the hospital and the "Photo-Baby" project, plus membership dues, would permit the organization to carry out its program this year without holding a public benefit party as it has in recent years.

The auxiliary decided to resume the benefits next year only if there is a need for funds.

Public "More Than Generous"

The decision was made, according to the discussion, because of belief on the part of the hospital auxiliary members that the general public has been "more than generous in its response to the many solicitations for funds and if the auxiliary can do without the benefit this year it should give the public that much of a vacation from the constant requests for funds."

Walter Dillon, administrator of the hospital, discusssed with the auxiliary the need for "some relief from the heat" in the men's and women's wards during the summer months. The Snack Bar Committee of the auxiliary, with $910.44 in profits from the first ten months

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BIRTH ANNOUNCEMENTS

Mr. and Mrs. Glenn Reaver, R. 1, announce the birth of a daughter today at the Warner Hospital.

A daughter was also born today at the hospital to Mr. and Mrs. Charles Adkins, Taneytown.

A daughter was born to Mr. and Mrs. Elwood Alleman, Abbottstown R. 1, at the Hanover Hospital, Monday.

Chaplain and Mrs. George R. Brosius, San Diego, Calif., announce the birth of a son Monday afternoon at San Diego. He weighed 6 pounds, 7 ounces, and is the first boy in the Brosius family. They have three daughters. Mrs. Brosius is the former Doris Lippy, daughter of Radford H. Lippy, Chambersburg St.

A son was born Saturday at the Carlisle Hospital to Mr. and Mrs. Guy R. Helman, York Springs.

ESCAPE AT WHITE HILL

Borough police have been alerted to be on the lookout for a 17-year-old escapee from White Hill who was said to be possibly heading toward Gettysburg enroute to Kennett Square. The boy is 5-feet 5-inches tall, weighs 140-pounds, and was last wearing blue overalls and a bluish sweater.

31 EUROPEANS TO LUNCH WITH ROTARY AUG. 9

Thirty-one European students will lunch with the Gettysburg Rotary Club August 9, following a tour of the Battlefield, through arrangements made by the Brussels, Belgium, Rotary with the local club.

Members of the board of the local Rotary were given details of the planned visit by the European group here at a meeting following the regular session of Rotary at the YWCA Monday night.

The students and the instructors accompanying will arrive by bus in Gettysburg, from Harrisburg, about 9:15 a.m. on Monday, August 9. The group will tour the battlefield under arrangements made by the local club, then the students will be guests of the Rotarians at a special Rotary meeting to be held at the Hotel Gettysburg at noon. About 2 o'clock that afternoon the group will leave for Washington, D. C., continuing its tour of the U. S. The group will include 18 girls and 13 boys.

Hear Methodist Sextet

The program at the Rotary meeting Monday was presented by a sextet from the Methodist Home for Children, Mechanicsburg, accompanied by the Rev. Victor B. Hann, superintendent of the school and Mrs. Hann. The young women, Frances Craw, Nancy Norris, Joanne Poe, Carol McCarthy, Barbara Neff and Raydel Goldsboro, sang a number of selections accompanied by Mrs. Haenn and directed by Rev. Hann.

Rev. Victor Meredith Jr., a trustee of the home, and pastor of the local Methodist Church, introduced the group. President Roy Hammond presided with 63 present. Vice President Philip M. Jones announced there will be no meeting of the club next Monday because of the holiday.

AUXILIARY OF CASHTOWN FIRE COMPANY MEETS

About 45 members were in attendance at the regular meeting of the Ladies Auxiliary of the Cashtown Community Fire Co., held Monday evening in the fire hall. Vi Deardorff, vice president, presided in the absence of the president, Mrs. Floyd King.

The vice president read a poem, "The Declaration of Independence." Devotions were lead by Mrs. Wilmer Diehl, the chaplain. Mrs. Glenn Keller played the piano for group singing.

Reports were read by the secretary and treasurer and bills were voted to be paid. Mrs. Clarence Deardorff reported for the Sunshine committee, in the absence of Mrs. Wm. Dentler. She also reported the donations for the County Home Visiting Day in the absence of Mrs. Bruce Wetzel. Other reports concerning Visiting Day were given by Mrs. Hope Morgan and Mrs. Glenn Keller.

Mrs. Alice Bowling, chairman, reported for the Ways and Means Committee. Mrs. Hope Morgan, Mrs. Mary Deardorff and Mrs. Gladys Rebert read poems concerning the flag.

Hostesses for the evening were: Mrs. Chester Shue, Mrs. Gertrude Riggeal, Mrs. Howard Sharrah, and Mrs. Glenn Herring. After the social hour a flower sale was held netting the auxiliary $12.40.

The next meeting will be held July 26 at 8 o'clock.

COUPLE LICENSED

A marriage license has been issued at the court house to James O Florence, son of Mr. William H. Florence, Waynesboro, and Lela Oneda Hamme, daughter of Mr. and Mrs. Harry Berwager, of Hanover.

Rampaging Rio Grande River Forces Evacuation In Laredo

LAREDO, Tex. (AP)—Police in this border city hurriedly evacuated residents of low areas today in the face of the Rio Grande's greatest flood.

Police said an expected 64-foot crest would send flood waters boiling into the business section of this city of nearly 52,000.

Across the steadily rising rampaging boundary river the twin Mexican city of Nuevo Laredo abandoned attempts to sandbag the levee. Workmen started moving everything possible, including the population, to higher ground.

Police expected the waters to envelope the already closed International Bridge at any moment.

Thousands of people on both sides of the U.S.-Mexico boundary fled to the hills. Nearly 100 miles north of the Rio Grande, in the rich oil-and-cattle country of far west Texas, 14 persons were believed dead after flash floods swept through Ozona.

The Red Cross reported at 5 a.m. that six persons were confirmed dead and nine were missing. This varied slightly from other figures.

Flood stages 5 to 15 feet higher than ever before were expected in the border cities today. But an International Boundary and Water Commission (IBWC) spokesman, after a plane flight over the river, said:

"How much the river will rise after this crest passes is anybody's guess."

The IWBC had lost contact with its gauging points north of Langtry, some 60 miles upstream from Del Rio.

Wreckage In Wake

Back of the picturesque border river's churning, debris-laden crest were shattered bridges, flooded towns and washed-out railroads and highways. Thousands were forced from their homes, but—except for tragedy-ridden Ozona—

(Continued on Page 3)

Churchill And Ike End Talks

WASHINGTON (AP)—President Eisenhower and Prime Minister Churchill ended their five-day Washington talks today after overcoming some British-American differences on stopping communism in Southeast Asia. But they left many issues unsettled.

The last meeting of the 79-year-old Prime Minister and the 63-year-old President, who have found their peacetime cooperation more difficult than their wartime comradeship of 10 years ago, ended at 12:15 p.m.

Eisenhower walked with Churchill from the east entrance of his office across a porch and down a flagstone path through the south lawn of the White House to the Prime Minister's waiting car.

The two men shook hands warmly and Churchill told the President, "Goodbye and good luck."

"The same to you," said Eisenhower with a friendly smile, "and I'll send those documents over in 30 minutes."

A moment later, as Churchill hunched back into the deep seat of the black British limousine, Eisenhower told him: "Goodbye—give my love to all the family."

LOCAL FIREMEN ASK VOLUNTEER HELP ON BAZAAR

Fire police were asked to report to the Recreation Field this evening at 6 o'clock and the services of volunteer women for kitchen duties were asked as the Gettysburg Fire Department this afternoon completed final arrangements for the festival accompanying the 91st battle anniversary celebration which begins this evening at Recreation Field.

Borough Officer Charles W. Culp Jr., head of the fire police, asked that all members of his unit report to him at 6 o'clock at the Recreation field to begin their duties. Kenneth Tawney, heading the kitchen, asked volunteer women, wives of fire company members "or anyone else who may wish to volunteer" to help at the festival starting at 6:15 o'clock.

A group of women and firemen were engaged throughout the day at the fire engine house on E. Middle St. preparing foods for the festival tonight.

Aerial Act At 8 P.M.

Tents, concessions, lights and other equipment at the Recreation Field were in readiness for the carnival which the firemen hope will prove one of the most successful in the company's history.

The aerial act which is part of this year's festival will be presented at 8 o'clock and again at 10 o'clock this evening, and every other night this week.

Fireworks are scheduled to be displayed at about 11 o'clock tonight, firemen said. A similar display of fireworks will be held each night the remainder of the week.

Plans were also being completed today for the annual Battle Anniversary parade to be held Thursday evening at 7 o'clock, with Friday night, at the same time, set as the rain date.

The annual observance of the battle anniversary will come to an end Sunday night when Congressman J. Carroll Reese will speak and the Air Force Drum and Bugle Corps will present a drill at the college field.

2 EMMITSBURG MEN DEFEATED

Emmitsburg's two contestants in Frederick County primary elections Monday came close—but failed by a few votes to win nomination.

Lumen F. Norris, Democratic candidate for the House of Delegates, was seventh in the race for the six nominations.

The results of the county election showed: C. Clifton Virts, 5,177 votes; Garry L. Utterbach, 4,273; Hazel W. Lewis, 3,375; Henry Allen Groff Jr., 3,029; Charles H. Smelser, 2,925; Charles E. Collins, 2,845; Lumen F. Norris, 2,754; George S. Grove, 2,641; R. Francis Sappington, 2,189; Earl John Fisher Sr., 1,788, and George C. Bothe, 1,043.

In Emmitsburg Norris, who is adjutant quartermaster of the Veterans of Foreign Wars post there, ran far ahead receiving 363 votes from the three districts, 122 in the first, 145 in the second and 96 in the third.

Samuel C. Hayes, Emmitsburg

(Continued On Page 2)

Jr. R. C. Members Taking Training

Two representatives of the Junior Red Cross Council of Adams County are attending a week's training session at Hood College, Frederick, Md. They were taken there on Sunday by Mrs. Raymond P. Hill, Red Cross executive secretary for the county chapter, and will be brought home on Sunday by Mrs. Hill. They are Charlotte Orndorff, New Oxford, and Sandra Miller, East Berlin.

Predicting 430 Traffic Deaths

CHICAGO (AP)—The National Safety Council predicted today the coming weekend will produce the worst July 4 traffic jam in history and said 430 persons may not escape it alive.

The three-day holiday weekend is expected to attract more than 40 million cars to the highways.

"More travel does not have to mean more accidents if every driver uses more caution," Ned H. Dearborn, council president, said.

"Let's make this holiday a wreckless one, not a reckless one."

TOWN IS WELL ADVERTISED IN TIME MAGAZINE

The Gettysburg Travel Council was told Monday evening that Time Magazine will publish its panoramic photograph of the Cyclorama painting of Pickett's Charge in this week's edition scheduled for newstand distribution Wednesday morning.

Presdent LeRoy E. Smth, who made the announcement at a Council meeting which followed a conducted tour of the Battlefield, said the monumental reproduction represents "a million dollars worth of free publicity to the town of Gettysburg."

He stated further that Time Magazine plans to advertise its "Gettysburg section" by distributing 5,000 posters throughout nearby Pennsylvania communities. Additional window displays and posters concerning the Philippoteaux picture—which reproduces the curved painting to a flat plane— will be placed about Gettysburg.

Select Billboard Sites

George Strock, Los Angeles freelance photographer, completed the filming May 7 after several weeks and more than $3,000 worth of experimentation. Prior to its processing in New York, the colored film strip measured five-feet, six-inches long and was five and one-half inches deep.

Some of the 65 Travel Council

(Continued on Page 5)

CHAIRMEN FOR DEANERY NAMED

Mrs. Thomas French, Littlestown R. 2, new president of the Conewago Deanery Council of Catholic Women, has announced the appointment of her committee chairmen for the 1954-1955 Council year.

They are Mrs. George A. Miller, Gettysburg, Civil Defense chairman, with Mrs. Edwin Hunter, Shippensburg, as assistant; Miss Margaret Belz, McSherrystown, Discussion Club; Mrs. Francis Quigley, Hanover, Literature; Mrs. George Haenn, Gettysburg, Family Parent Education; Miss Susan Chrismer, Bonneauville, Shrines in the Home; Miss Mae Fromeyer, Chambersburg, War Relief; Mrs. Paul E. Altoff, Littlestown, public relations; Mrs. Walter Benschoff, Blue Ridge Summit, Immigration; Mrs. Harry Kane, Fairfield, Cooperation with Catholic Charities; Miss Mary Clare Overbaugh, McSherrystown, Bishops Fund for Diocesan Needs; Mrs. Bernard Lawrence, Hanover, Hospitality; Mrs. Elizabeth Smith, New Oxford, Social Action, and Miss Marie Keefer, Waynesboro, Inter-American, International Relations.

The Rt. Rev. Msgr. Patrick F. McGee, pastor of the Annunciation of the Blessed Virgin Mary Church, McSherrystown, is dean of the Deanery and the other officers are Miss Charlotte Hagerman, McSherrystown, first vice presidnet; Miss Mary Jo Adams, Hanover, R. D., second vice president; Miss Catherine Miller, Buchanan Valley, recording secretary; Mrs. Paul E. Altoff, Littlestown, corresponding secretary, and Miss Mary Clare Overbaugh, McSherrystown, treasurer.

Senior High Band To Practice Wednesday

The weekly rehearsal for the Gettysburg High School Senior Band will be held Wednesday evening at 7:30 o'clock at the high school with marching practice for the band, majorettes, color guard and drum major. In case of rain; the rehearsal will be held in the band room.

Director Robert G. Zeigler has announced that "it is required that members of both bands (the Junior and the Senior High bands) who expect to parade Thursday be present for their scheduled practices this week."

The Junior High band rehearses this evening at 7:30 o'clock.

APPLY FOR LICENSE

Donald L. Kemper and Gloria D. Fuhrman, McSherrystown, have filed application for marriage license in York.

LIONS INSTALL NEW OFFICERS; TO BUILD FLOAT

The Gettysburg Lions' Club's staff of officers for the coming year, headed by President Elmer H. Schriver, was installed at the club's weekly dinner session Monday evening by Zone Chairman J. B. Collins.

The new president, after congratulating his predecessor, C. A. Cluck, and presenting him with a past president's pin, told the Lions: "We are the largest service club in the community and therefore the community has reason to expect the most from us." He asked each Lion to serve in any community service project undertaken by the club "as the necessity arises."

The other officers installed Monday include: Earl E. Ziegler, first vice president; second vice president, Attorney Eugene R. Hartman; third, Donald A. Ulrich; secretary, Ralph E. Barley; treasurer, J. Herbert Weikert; directors, Rev. Charles E. Held and Prof. George R. Larkin; tail twister, Register and Recorder Harry D. Ridinger; Lion tamer, John O'Brien.

To Build Parade Float

Committee assignments for the year will be announced soon by President Schriver. He said all committee chairmen already have accepted their appointments.

The retiring president thanked the club members for their help in Lions' projects during the year and as one of his last acts in office named Percy Miller, Fred G. Troxell and Douglas Smith to an auditing committee.

Fred Sanders asked for volunteers to help decorate the Lions' float for Thursday's parade. Work begins this evening at 7 o'clock at Glenn Little's garage and will be finished Wednesday evening.

The meeting was held at the Moose home where tht nearly 100 clubmen were served steak dinners.

Perfect attendance pins covering the last year were distributed to 93 Lions by members of the Attendance committee.

Judge In Kidnap Trial Visits Here

Judge Albert L. Reedes, federal judge who tried the Judith Coplin and Bobby Greenlease kidnap trials, toured the Battlefield Monday evening with the Gettysburg Travel Council.

The judge and his wife made the trip in the company of Mr. and Mrs. Cloyd Shetter, proprietors of The Shetter House, at whose restaurant he was a breakfast guest. They were guided by George W. Olinger, 137 S. Washington St.

The visitors, who registered from Kansas City, Mo., remained in Gettysburg overnight and departed early this morning.

LOCAL DRIVER JAILED

Edgar A. Riley, 55, Gettysburg, was committed to the Cumberland County jail, Carlisle, on a charge of driving under the influence of alcohol, brought by Carlisle borough police. Reported to police when he attempted to back into oncoming traffic, after buying gasoline at a Carlisle filling station, Riley was given a medical examination to determine his sobriety. He was charged before Justice of the Peace James D. Greist and committed in default of payment of bail.

MUSSER SPRAINS ANKLE

Stanton Musser, Gettysburg R. 1, well known Gettysburg High School athlete, suffered a sprained ankle when he fell from a ladder Monday afternoon about 4:30 o'clock while painting for H. J. Bushman at the Dougherty and Hartley building on Baltimore St. X-rays at the hospital showed there was no fracture of the bones of the ankle.

DANCE SATURDAY

Tht annual Fourth of July dance will be held at the Gettysburg Country Club Saturday evening from 9:30 p.m. to 1 a.m. with music to be supplied by Glendon Weeks and his orchestra. Club members are urged to attend and bring guests.

Pfc Harold Rudisill On Duty In Korea

PFC Harold Rudisill, son of Mr. and Mrs. Wilbur Rudisill, R. 5, is now serving in Korea with the 7th Infantry Division.

Men of the "Bayonet" division are undergoing intensive training to maintain the peak combat efficiency displayed by the unit from Pusan to the Yalu River.

A driver in Company E of the 31st Infantry Regiment, Rudisill entered the Army in November 1952 and was stationed at Camp Breckenridge, Ky., before arriving in Korea in May 1953.

FARM TRAINING OF KOREAN VETS IS BIG PROBLEM

Because there are no funds available, the Adams County School Board late Monday night decided with regret that it is unable to sponsor on-the-farm training programs for Korea War Veterans.

At the same time the county board expressed the hope that individual school districts, with agriculture departments certifiable by the Veterans' Administration, would provide the training for those Korean War Veterans seeking such instruction.

Discussion of the veterans' training indicated the possibility that the program of training begun for World War II veterans of the county nine years ago may come to a sudden end August 31.

Only Six Eligible

The program which in 1948-49 had more than 100 students, is now down to the point where only six men will be eligible for training after the present contract between the county board and the Veterans Administration expires at the end of August.

By the end of March four of the six will have completed their training. The training of the two of the men will not end until July, 1955. But there is some question as to whether the county board will complete the training for the former armed force members.

Richard C. Lighter, county supervisor of agricultural education, who has supervised the VA agriculture training in the county since its inception, said the problem of maintaining the program for World War II veterans is becoming more and more difficult.

Money Running Out

The county board is running "in the red" on the current program, he said. Only approximately $1,000 kept as "working capital" from prior years prevents program from operating at a deficit and that amount will "be about all gone" by the end of the current contract in August.

Lighter indicated that the VA is "unhappy" about the "working capital" withheld by the county board, preferring that the county be reimbursed after making the expenditures.

The county board, with no funds of its own, cannot operate in such a fashion, Lighter said.

Few Are Eligible

Whether the county board will continue to operate the World War II veterans training after August 31 depends on the type of contract that the Veterans Administration offers then, members of the board said at Mondays meeting held at the office

(Continued on Page 2)

HOSPITAL REPORT

Admissions: Miss Mabel Wetzel, Fairfield; Rev. Elwood Berry, Emmitsburg; Clarence Reinecker, R. 2; Mrs. Lloyd Wintrode, Littlestown; Mrs. Norman Sheely, Emmitsburg; Miss Esther Dougherty, R. 3; Sanford Hyson, R. 1; William Smith, Hanover R. 4; Mrs. Edward Altoff, Littlestown; Mrs. Charles Adkins, Taneytown; Mrs. Glenn Reaver, R. 1.

Discharges: James Hartman, R. 3; George Miller, 117 Breckenridge St.; Harry Fogle, Taneytown; Mrs. Herbert Sell and infant daughter, Littlestown; Charles Brinton, Biglerville; Harry Royer, Westminster; Edward Staley, Union Bridge. The infant son of Mr. and Mrs. Jack Moser, Emmitsburg, was transferred to a Baltimore hospital.

C. S. SPONSELLER JOINS COUNTY BOARD MONDAY; ARRANGE PICNIC

Curtis S. Sponseller, New Oxford, treasurer of the Lower Adams Joint School District, was sworn in as the new member of the Adams County Board of School Directors Monday evening at a meeting of the county board held at the office of the county superintendent of schools at the Court House. He succeeds Rowe M. Martin, Biglerville, as a member of the county board.

The meeting also was attended by the new assistant superintendent of schools, C. P. Keefer, New Oxford, presently a member of the staff of the Upper Adams Joint School System, who will begin his new duties as assistant county superintendent on July 6.

Plans for the annual directors' convention-picnic, August 5, at the South Mountain Fairgrounds; discussion of possible sponsorship by the county board of the Day Care Center here for retarded children, and approval of a number of budgets, were among the matters before the county board.

Committees Named

Arthur Buehler, Mt. Joy Twp. director, was selected as presiding officer for the morning session at the annual picnic convention to be held for all school directors of the county and their families.

Committees named for the convention included: Registration and

(Continued On Page 3)

JOHN E. BERGER NAMED TO STATE VFW COMMITTEE

John E. Berger, past commander of the local Veterans of Foreign Wars post, has been named as vice-chairman of the credentials committee for the state VFW convention to be held in Harrisburg starting Thursday. The appointment was made by state VFW commander, Elmer D. Christine.

Final plans are being made for representation from the Gettysburg VFW post. Representatives from the Littlestown and East Berlin VFW posts are also scheduled to be present for the state sessions.

Allen Moul, East Berlin, elected June 13 as commander of the 21st District of the VFW, including Franklin, Adams and York Counties, will be installed in that office as part of the state convention program, along with similar district commanders of the state.

Heading the Gettysburg post and auxiliary delegation at Harrisburg will be a husband and wife team. Francis L. Wistozkey is commander of the local post and Mrs. Wistozkey is president of the local auxiliary.

Among those recently elected as delegates by the local post were Bernard E. Murray, Arthur J. Roth, Donald Hubbard, John E. Berger, John Rummel, Jesse Clapsaddle, Paul Cooley, John Edward Kerringan and Robert Swisher. The elected alternates are Robert Epley, Robert Gilbert, Kenneth Rhodes, Robert Codori, Clyde Keefer, John W. Roth, Wayne Asper, Charles Bushman and T. J. Collingsworth.

The local post has reserved four rooms at the New Plaza Hotel in Harrisburg.

Colonel Diaz Quits His Post In Guatemala

SAN SALVADOR, El Salvador (AP)—The Guatemalan government radio today reported the resignation of the regime headed by Col. Carlos Enrique Diaz who had taken over from President Jacobo Arbenz Guzman Sunday night.

The announcement came after Col. Castillo Armas, leader of the anti-Communist rebels in the Guatemalan war, demanded "unconditional surrender" of the junta headed by Enrique Diaz.

The Guatemalan broadcast said Jose A. Sanchez, another member of the three-man junta which succeeded Arbenz, had also quit.

It said Alfredo H. Monzon, who was the third member of the junta headed by Enrique Diaz, now heads the new ruling group. The other two were listed as Jose Luis Salazar and Maurice Dubois.

The rebels under Castillo Armas had threatened to keep up their fight against the regime headed by Diaz. The Guatemalan radio said yesterday afternoon rebel planes had bombed Guatemala City, the capital, Then the station went off the air. A communique from the rebel headquarters made no mention of the bombing.

DRIVER FINED

Edward I. Six, Littlestown, recently forfeited $11.45 in Westminster on a reckless driving charge.

CIO President Asks Union To Accept New Steel Contract

PITTSBURGH (AP) — President David J. McDonald will recommend that his CIO United Steelworkers accept a new contract submitted by U.S. Steel Corp., a source close to the negotiations said today.

Indications were the new agreement would be reached by 3 p.m. today. The contract expires at midnight Wednesday.

Terms of the new contract could not be learned definitely. But one source said it will include seven cents for wages and insurance plus improvements in pensions which are estimated to range up to five cents an hour.

A union official said all of the big steel companies have signed a memorandum approving U. S. Steel's proposal.

U.S. Steel generally is the pacesetting in these contract talks.

The proposal still must be submitted to the union's 170-member wage policy committee for ratification. A union spokesman said, however, there is little doubt the policy-makers will ratify the agreement. They will meet immediately after the executive board session. Members of the executive board make recommendations to the wage policy committee.

The estimate on money to be applied to pensions will vary with different companies because of differences in handling the current pension program. No one would say what the package will include in an actual hourly wage hike but it is believed the figure will amount to five-cents an hour.

FOUR IGNORE CHANCE TO DENY COMMY TIES

WASHINGTON (AP) — Four witnesses before the House Un-American Activites committee turned down chance to deny testimony of a fifth who identified them as one-time members of the Communist party yesterday.

Among those identified by Francis X. T. Crowley as one-time Red party members was Lester Beberfall, a teacher in a Chester County, Pa., high school.

Crowley said the four were members ofthe Communist party while at the University of Michigan.

On the stand, Beberfall told about getting a doctor's degree at Michigan in 1952 and teaching at Wayne University in Detroit and Texas A. & M. He refused tosay, however, whether he knew Crowley.

Committee Counsel Robert L. Kunzig asked him if he took the loyalty oath required of teachers in Pennsylvania before he took his job at Spring City High School. Reberfall said he did, last August.

Kunzig asked, "did that have anything to do with your saying 'no' regarding Communist party membership from that time on."

Beberfall refused to answer.

Another witness, Robert H. Silk, of New York, said he was a better American "by not cooperating with this committee."

Rep. Walter (D-Pa) then said: "You're just a glorified draft dodger."

The witness replied that the Merchant Marine, with which he said he served from 1944 until 1946, had a creditable war record.

FARM TRAINING

(Continued from Page 1)

of the county superintendent in the Court House.

The county board decided not to take up the Korean veterans training program when it learned that the individual members of the board might become personally financially responsible for the program.

So far eight Korean veterans have asked such training, Lighter said. Of that number he added only "one or two have the qualification of farm ownership or management which would make them eligible for the instruction.

Passed Problem To Local Boards

Under the VA program for Korean veterans, the veterans must pay their own tuition and then are reimbursed by the VA. Lighter expressed a doubt whether many of the county's Korean vets could finance tuition for "three or four months" out of their own pocket before receiving any return from the VA for the expenditure.

Because the county board has no funds, it would either have to ask the veterans to pay it in advance, or the members themselves would finance the program and then hope that the veterans would pay them when the VA made its reimbursements to the veterans.

As a result, the county board referred the Korean vets to the local school boards with the hope that local boards operating agriculture departments could, with funds on hand, finance the program, or work out some suitable arrangement for financing with the veterans.

4 Games Wednesday In South Penn Loop

The first of the scheduled twilight games in the South Penn Baseball League will be played Wednesday evening at 6:15 o'clock.

Games scheduled include Bonneauville at Greenmount, Brushtown at Harney, Taneytown at Hunterstown, and Wenksville at Mummasburg.

Additional twilight games will be played on July 7 and 14.

Weather Forecast

Extended forecast for Wednesday June 30, through Sunday, July 4:

Eastern Pennsylvania, eastern New York and mid-Atlantic states: Temperature will average nearly normal, slowly rising trend in temperature through Friday, cooler likely over weekend, scattered showers Friday or Saturday totaling one-tenth to three-tenth inches.

Western Pennsylvania, western New York, Ohio and West Virginia: Temperature will average near normal, slowly rising trend into Thursday, cooler likely Friday or Saturday, warmer Sunday, scattered showers Thursday or Friday, totaling two-tenths to five-tenth inches.

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CARELESSNESS
can stop
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TRAGEDIES

DRIVE CAREFULLY!

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Social Happenings

Phone Gettysburg 1248, 640 or 725 — After 7 P.M., 751-Y

Mr. and Mrs. Eric Larson, Buford Ave, have returned to their home after spending a week in Connecticut.

• • •

The Misses Mildred and Louise Hartzell, E. Lincoln Ave., returned today from a vacation in Ocean City, N. J.

• • •

Mr. and Mrs. Donald E. Myers, Baltimore St., are quietly observing their 20th wedding anniversary today.

• • •

S/Sgt. William H. Bushman returned last evening to Pittsburgh, where he is stationed, after spending the weekend with his mother, Mrs. Edith Bushman, 224 W. Middle St.

• • •

A pink and blue bassinet filled with gifts formed the centerpiece for a stork shower held for Mrs. Elwood Breighner, Littlestown R. 1, by her sister, Mrs. Earl L. Keefer, Gettysburg R. 5, at Mrs. Keefer's home.

The guests included: Mrs. Carroll Zentz, Mrs. Glenn Breighner, Mrs. Fred Breighner, Mrs. Alice Linard, Miss Lillian Schildt, Mrs. Clyde Keefer, Lonestar Sphyfax, Mrs. Merle Myers, Mrs. Rosie Koontz, Mrs. Hazel DeHoff, Mrs. David Helwig, Mrs. Raymond Mickley, Mrs. Vernon Spence, Mrs. Paul Helwig, Mrs. Jacob Yingling, Miss Bonnie Keefer, and the Misses Donna and Aurelia Spence.

• • •

Thirty-five guests attended a 10th wedding anniversary celebration for Mr. and Mrs. Roy Fairman, Lincolnway West, Saturday evening in the social rooms at St. James Lutheran Church. Mrs. Ralph R. Gresh was master of ceremonies.

Dr. Gresh, who married the couple 10 years ago in St. James Church, spoke briefly and a program was presented that included the singing of old-time songs; two solos by Mrs. Janet Nell, Dillsburg, accompanied by her sister, Mrs. Bushey, of Arendtsville. She sang "The Lord's Prayer" by Mallotte and "The End of a Perfect Day" by Carrie Jacobs Bond. S. Luther Baltzley sang "Because" and Mr. and Mrs. Baltzley sand a duet.

There were guests from Chambersburg, Dillsburg, Arendtsville and Shippensburg.

• • •

Mr. and Mrs. Joseph P. Cox have moved from their home in Washington, D. C. to Gettysburg. Mr. Cox is a retired government worker.

• • •

Mr. and Mrs. C. F. Ditzler and family, York Springs, recently visited in Loveland, Colo.

• • •

Dr. Albert Bachman, who will conduct a European tour this summer, will sail with his group from New York this afternoon at 4 o'clock on the M. V. Georgic.

Included among the local people on the tour are: Miss Jean Mountain, W. Broadway, Miss Jackie Long, Carlisle Stl, Mrs. Hazel Caldwell, Emmitsburg, and four Gettysburg College students, Edwin Bachman, N. Stratton St., Tom Arnold, Gettysburg, R. 3, Miss Elizabeth Coulson, Haverford, Pa., and Miss Virginia Ceeser, Harrisburg.

The group numbers 47, and will return August 20.

• • •

Mr. and Mrs. D. Roy Stoops, arrived Saturday from St. Petersburg, Fla., to spend the summer with Mr. and Mrs. Maurice S. Stoops, 145 Buford Ave. During the summer, the Stoops families will spend some time at their cottage in the Mr. Hope area.

• • •

Elichi Matsushita, Tokyo, Japan, has arrived at the home of Mr. and Mrs. Fred Haehnlen, 320 N. Stratton St., where he will reside while attending Gettysburg College during the coming school year. He is the son of James S. Matsushita of Tokyo, who was a graduate of Gettysburg College with the class of 1923. Mr. Haehnlen was also a member of that class.

• • •

Mr. and Mrs. Robert Oyler and children, Linda and Michael, Seminary Ave., have returned from a vacation in Atlantic City.

• • •

Dr. and Mrs. Raymond Nell, Baltimroe, and their granddaughters, Helen and Susan Nell, Medina, Ohio, were recent visitors at the home of Mrs. Nell's sister, Mrs. David Irvin, Carlisle St.

• • •

Sandra Johnson, daughter of Sgt. and Mrs. Elmer Johnson, 300 East Middle St., left today by TWA for Redona Beach, Calif., to visit with her grandparents, Mr. and Mrs. John MacDonald. In August she will be the guest of Major Gen. Robert Terrill, and daughter, Lynn, at March Air Force Base, Calif.

• • •

The members of the Women of the Moose will meet Wednesday evening at 7 o'clock at Hetrick's Garage, corne rof N. Stratton and York Sts., to work on the parade float.

• • •

Charles W. Ogden, Baltimore St., has returned to his home after submitting to an operation at the Pennsylvania University Hospital, Philadelphia.

• • •

Mr. and Mrs. Harold McCauslin and family, Biglerville Road, have returned from a trip through the New England states and New York. While in Boston, they met Mrs. Lillian Sharp, Mrs. McCauslin's aunt, who had just returned after spending one year in Europe.

• • •

Chaplin Edwerth E. Korte, College Campus, will speak at a county Sunday School Rally, in Clearfield, Pa., Wednesday.

• • •

The Iris Club will meet Wednesday evening at the home of Mrs. William Conover, W. Middle St.

• • •

Mrs. Jessie Snyder, Baltimore St., will be hostess to the Friday Night Club this week.

• • •

Mr. and Mrs. Rodney E. Sachs have returned to their home in Philadelphia after spending some time with Mr. Sachs' parents, Mr. and Mrs. Luther I. Sachs, Locust Ave.

• • •

Miss Mary Lou Spangler, daughter of Mr. and Mrs. Paul L. Spangler, Gettysburg, R. 5, who is spending the summer at her home, will leave Wednesday to spend a few days in New York.

• • •

Miss Martha Heim, Seminary Campus, has returned home after spending the weekend at the home of Mr. and Mr. Maxwell Bucklew, and son, William, Baltimore.

• • •

Mr. and Mrs. Howard Hartzell, Lincoln Way East, visited Monday in Wheaton, Md., with the Rev. and Mrs. Ross Forcey and family.

• • •

The regular meeting of the Queen of Peace Council, PCBL was held Monday evening in the basement of St. Francis Xavier School. There were 23 members present.

The hostess committee for the social hour included: Mrs. Marie Keller, Mrs. Edith Woerner, Mrs. Maude Redding, Mrs. Martha Oyler, Mrs. Evelyn Knox, and Mrs. Carrie Steinour.

The next meeting will be held July 26, at which time the Grand Officers of the PCBL will be present. Committees appointed for that meeting are: auditing committee, Mrs. Rebecca Flynn, Mrs. Romaine Groft, and Mrs. Anna McDermitt; refreshment committee, Mrs. Ruth Redding, Mrs. Marie Small, Mrs. Estelle Redding, Mrs. Catherine Rudisill, Mrs. Anna Marie Cole, Mrs. Juanita Ramer, and Mrs. Anna Wisotzkey.

The president, Mrs. Genevieve Raffensperger, presided at the meeting.

R. C. Nurses' Aides To Serve At Park

Names of Red Cross nurses' aides who will staff the Red Cross first aid station at the Recreation Park during the firemen's anniversary celebration, starting this evening, were announced today by Mrs. Raymond P. Hill, Red Cross secretary.

Each evening this week, the nurses' aides will be on duty from 7 to 10 p.m. and on Saturday they will serve from 3 to 10 p.m.

Those who will serve each evening follow: Tonight, Mrs. Marie Gillan and Mrs. G. Marion Stambaugh; Wednesday, Mrs. Donald Sheely and Mrs. Selmar Hess; Thursday, Mrs. LeRoy H. Winebrenner and Mrs. Henry Krick; Friday, Mrs. Dorothy Riffle and Mrs. Carl McCans; Saturday, from 3 to 7 p.m., Mrs. Richard C. Lighter and Mrs. Stambaugh, and from 7 to 10 p.m., Mrs. Dorothy Riffle and Mrs. Lighter.

Mrs. Stocksleger Is Buried Today

Funeral services for Mrs. Bertha Sheely Stocksleger, 75, widow of Charles B. Stocksleger, who died Saturday at the Snyder Convalescent Home, Lincolnway West, were held this afternoon at 2:30 o'clock at the Sheely home, near Cashtown. Dr. Hugh E. Yost, Philadelphia, officiated. Interment was made at Flohr's Cemetery. The bearers were Allen Deardorff, Myles Biesecker, Glenn Musselman, Clarence Lentz, Calvin Ketterman and Donald Boyer. Mrs Stocksleger formerly lived at the home of her brothers and sisters, near Cashtown, and before that in Philadelphia.

FILES FOR DIVORCE

Virginia L. Hollinger, Dillsburg R. 3, has started suit for divorce in York from Chester B. Hollinger, Dillsburg R. 3.

WILL TOUR 'FIELD

A group of 158 public school teachers from Pittsburgh and five adjoining counties who are attending an Educational Commission at Wilson College, Chambersburg, will come here Thursday morning to tour the Battlefield.

GREENWICH, Conn. (AP) — The State Highway Department sent a bill for 60 cents to the Town of Greenwich. It covered six trips at 10 cents each made through the Merritt Parkway toll gate by Greenwich police cars and a fire truck responding to emergencies. The highway department said only state-owned vehicles are exempt from the toll. Greenwich officials retorted it's going to be a long time before the town pays the 60 cents. "It isn't the money; it's the principle of the thing," asserted Greenwich First Selectman C. Carlton Gisborne.

NEW YORK (AP)—The stock market headed lower during morning trading today, with losses in leading issues ranging from several points to around nine points in Du Pont. Offerings became so heavy the high speed ticker was unable to keep abreast of transactions and the tape ran late

STRIKE CLOSES BIG BREWERY

NEWARK, N. J. (AP)—Operations were at a standstill today at the Anheuser-Busch Brewery here, hit by a strike of AFL employes in a dispute over a welfare plan and discharge policy.

A picket line was thrown around the plant on U. S. 1 last night after the company and union failed to reach agreement on the issues.

The walkout involved more than 200 members of Local 102, AFL Teamsters Union, who work in the brewing and machinists departments of the brewery. However, a union spokesman said two other AFL locals—843 and 153—which represent the remaining 500 or more other employes would respect picket lines.

Ben Merker, business agent of Local 102, said the company refused demands for a new welfare plan, comparable to that followed in its New York depots. In addition he said the company would not agree to modify its system of suspending and firing employes.

Company spokesmen were unavailable for comment on the strike issues.

PAPER REPORTS U.S.-CHINA PACT

TAIPEH, Formosa (AP)—An influential Taipeh newspaper said today President Chiang Kai-shek and Gen. James A. Van Fleet, special representative of President Eisenhower, have agreed tentatively on a mutual defense pact linking Nationalist China and the United States.

There was no confirmation from any source.

The usually well-informed United Daily News said:

1. Chiang and Van Fleet have agreed on a pact which would leave the Nationalists free to attack Red China and would not commit the United States to support such an attack.

2. The United States would agree to protect major offshore island bases such as Quemoy and the Tachens.

Quemoy, near Red-held Amoy, lies across the Formosa Straits. The Tachens, northern anchor of the Nationalist island chain, lie roughly 200 miles north of Formosa.

2 EMMITSBURG

(Continued from Page 1)

Water Co. president, was fourth in the campaign for the Republican nomination for county commissioner. He received 1,065 votes. The winning three were Samuel H. Young, with 1,690 votes and U. Grant Hooper, with 1,679, both incumbents, and Bruce E. Crum with 1,455 votes. There were 11 candidates for the county commissioner nomination and the lowest man on the ticket received 192 votes.

The voting in the Emmitsburg District showed Samuel C. Hayes with 134 votes for Republican nomination for county commissioner. Samuel Young received 122; U. Grant Hooper, 38, and Bruce E. Crum, 84. On the Democratic side for county commissioner the Emmitsburg vote was 252 for Mehrl Ramsburg, 181 for Delbert S. Null, and 107 for Edward F. Holter.

Emmitsburg's vote for Democratic gubernatorial candidates gave 222 votes for Dr. H. C. Byrd and 162 for George P. Mahoney. The Republicans gave 190 votes to Governor Theodore McKeldin and divided 23 other votes between Temus Bright, Pedro A. delValle and James Gum.

Horace M. Alexander, acting Frederick County sheriff secured 194 votes for Republican nomination for sheriff, with Earl M. Lowell receiving 12. On the Democatic side Arthur R. Hoffman received a 230 to 31 majority over Austin Powell.

FIREMEN CALLED

Firemen from the Cashtown Fire Company extinguished a small blaze in a wash house on the property of Mark Bucher, near McKnightstown, this morning at 9 o'clock. Damage was restricted mostly to the roof and rafters of the building. Cause of the blaze was unknown and a damage estimate was not given.

POSTS BAIL FOR COURT

Willis Bierly, 22 York St., was released from the county jail after he posted $1,000 bail on an assault and battery charge Monday at a hearing before Justice of the Peace John Basehore. Bierly was arrested Saturday evening on a charge brought by his wife. He was ordered to appear before the August term of court.

KEEFER IMPROVES

Glenn Keefer, 55, McKnightstown, is reported in a "satisfactory" condition at the York City Hospital following an operation last Tuesday for a ruptured disc in the spine. He has been ill for about seven weeks and a patient at the hospital for about three weeks.

NEW YORK EGGS

NEW YORK (AP) — (USDA) — Wholesale egg prices were unsettled today. Receipts 16,666. (Wholesale selling prices based on exchange and other volume sales). Nearby: Whites: Top quality (48-50 lbs) 43-44½; mediums 32½ - 33; smalls 24 - 25; peewees 14 - 16. Browns: Top quality (48-50 lbs) 43-44½; mediums 33-34; smalls 27-28; peewees 15-16.

Upper Communities

Telephone Mrs. Richard Raffensperger, Biglerville 8

Mr. and Mrs. Robert Knox and family have returned to Bristol, Va., after spending sometime with their parents, Mr. and Mrs. Frank Dillon, Buchanan Valley, and Frank Knox, Gettysburg.

Mr. and Mrs. Martin Walter, Daniel Walter, Miss Nadine Lady, Mr. and Mrs. Claude Stoner and daughters, and Mr. and Mrs. Ned Walter and son, Michael, all from the upper communities, visited Mr. and Mrs. Carl Walter and family, Harrisburg, Sunday.

Mr. and Mrs. Bicknell Redman and son, Phillip, and daughter, Kathy, returned Sunday evening to their home in Biglerville from a vacation in Massachusetts and New York whtre they visited friends.

Carl Fleck, Mt. Holly Springs, and his daughter, Mrs. John Baker, and children, Richfield, Conn., were recent dinner guests of Mr. and Mrs. B. G. Walter at their cottage at Laurel Lake.

Mr. and Mrs. Curvin Kline and children, and the former's niece, Miss Brenda Kline, Shippensburg, visited Mr. and Mrs. John Eckert, Guernsey, Sunday.

The July meeting for the Biglerville Garden Club will be held Wednesday, July 14, in the form of a luncheon at Allenberry tea room. Following the luncheon the group will attend the matinee "Midsummer" in the play house. All members who wish to make reservations are asked to do so by Thursday by calling Mrs. A. L. Leinart, Biglerville 10-J or Mrs. John Lawver, Biglerville 55-J.

The Biglerville Junior High School band will hold rehearsal Wednesday evening in the high school band room at 7 o'clock. The pre-band group will hold rehearsal at 6:30 o'clock. There will not be any rehearsal this week for the Senior High School High School band members.

The Biglerville Senior High School band will play Friday evening for a carnival in Fairfield. The bus will leave the high school building at 7:15 o'clock.

The children and grandchildren of Mrs. and the late Chester J. Tyson, Gardners, held a family reunion Saturday at the family home in Flora Dale, now occupied by Major and Mrs. Charles B. Tilton. Those attending from a distance were Mr. and Mrs. Clarence Keefer, Mr. and Mrs. Frederic C. Tyson and son, Baltimore; Mr. and Mrs. Norman Tyson and two children, and Mr. and Mrs. Chester J. Tyson and three children, Moorestown, N. J., and Mr. and Mrs. Alan Tyson and daughter, Green Springs, Ohio. There were 36 children, grandchildren and great-grandchildren present.

Mr. and Mrs. Theodore Leivig and two daughters, Sinking Springs, visited Saturday with Mr. and Mrs. Earl E. Ecker, Biglerville.

Mr. and Mrs. Charles Heyser, Biglerville, have concluded a visit of a few days with friends in West Virginia and Virginia.

Mrs. Margaret Book, Blain, is spending some time with her son-in-law and daughter, Mr. and Mrs. Robert P. Wentz, Biglerville.

The Bendersville Borough Council will meet Wednesday evening in the social room of the Bendersville National Bank building at 8 o'clock.

Mr. and Mrs. Cecil R. Snyder and children, Randy and Beth, have returned to their home in Biglerville from a visit of a few days in Fawn Grove with the former's parents, Prof. and Mrs. E. E. Snyder.

Miss Paggy England, Bethesda, Md., is spending some time as the guest of Mr. and Mrs. W. Clayton Jester, Heidlersburg Road.

Mr. and Mrs. George Martin and daughters, Melissa, Lydia and Emily, Biglerville, have returned from a week's vacation at Shorham Beach, Md.

Recent guests at the home of Mr. and Mrs. M. H. Chronister, Biglerville, were Mr. and Mrs. Melvin Holtzapple and sons, Gary and Gregory.

Mr. and Mrs. Russell Ecker, Gardners, R. D., and Mr. and Mrs. La Verne Starner, Gardners, R. D., observed their wedding anniversaries over the week end by attending the Morning Cheer Bible Conference, Sandy Cove, North East Maryland.

Mr. and Mrs. Ecker were married June 26, 1947, and Mr. and Mrs. Starner on June 27, 1947. Mrs. Ecker and Mrs. Starner are sisters.

The regular fire drill for the Bendersville Community Fire Company will be held this evening at 7 o'clock. The firemen will drive to Idaville to check the water supply there and demonstrate the new fire truck.

During the weekly fire drills, the firemen have been testing various water supplies in that area. The firemen will continue their fire drills throughout the summer.

Pvt. Joseph R. Crawn, Fort Dix, N. J., is spending a 15-day leave with his uncle and aunt, Mr. and Mrs. Francis Crawn, Aspers R. 1. At the end of his leave Private Crawn will report to Fort Dix where he will receive his new assignment at Fort Lee, Va.

OUSTED TOP FHA OFFICIALS WON'T GIVE ANSWERS

WASHINGTON (AP) — Clyde L. Powell, ousted former top official of the FHA, today refused to answer questions by senators investigating million-dollar "windfall" profits for builders of government-backed apartment projects.

It was the second time Powell refused to testify before the Senate Banking Committee. He based both his refusals on "my constitutional protection against being compelled to be a witness against myself."

Powell, who was fired from the Federal Housing Agency in April, is reported under investigation by the Justice Department.

Sen. Byrd (D-Va) has described Powell as a "key official" in reports of gambling losses by former top housing officials.

Other Developments

Powell's refusal to testify highlighted these other developments in the second day of the Banking Committee's full-scale probe of housing scandals:

1. William F. McKenna, special clean-up deputy to Albert M. Cole, federal housing chief, said that Wilson W. Wyatt, former Truman administration housing expediter and close political ally of Adlai Stevenson, counseled apartment builders how to make windfall profits with the least possible down payment.

2. McKenna also charged that the FHA refused to police the Fair Labor Standards Act and other laws setting out minimum wages and working conditions for construction workers on apartment projects.

Weddings

Wagner-Berkheimer

Miss Donna Lou Berkheimer, daughter of Mr. and Mrs. Harry M. Berkheimer, Thomasville, R. D., and Donald D. Wagner, son of Mr. and Mrs. Charles D. Wagner, East Berlin, were married in a double ring ceremony at 4 p.m. Saturday in Trinity Lutheran Church, East Berlin. Rev. Lester Karschner, pastor, officiated.

The maid of honor was Shirley Ruppert East Berlin, R. 3.

Allen Snyder, East Berlin, friend of the bridegroom, was best man.

A reception was held at the bride's home immediately after the wedding. Approximately 40 guests attended.

The couple will make a trip to Washington, D. C., July 9 through 12. They will reside at the home of the bridegroom. Both attended East Berlin High School.

Bowers—Bixler

Miss Delores Mae Bixler, daughter of Mr. and Mrs. Vernon L. Bixler, Hanover R. 2, and Richard Bowers, son of Mr. and Mrs. Ralph Bowers, 139 Boyer St. Littlestown, were married at Jerusalem (Bachman's Valley) Church, Westminster, Saturday at 7 p.m. in a double-ring ceremony performed by the bridegroom's pastor, the Rev. Frank Reynolds.

Miss Shelbia Jean Bixler, cousin of the bride, was soloist, accompanied on the organ by Mrs. Ruthana Phipps, Fallston, Md., sister of the bridegroom.

Miss Phyllis Bixler, a sister of the bride, was maid of honor. The bridesmaids were Miss Phyllis Hawk, Littlestown, Miss Carol Naill, New Oxford, and Miss Betty Naill, New Oxford. They carried crescent bouquets of mixed summer flowers. The junior bridesmaid was Miss Joyce Bixler, sister of the bride. Lorinda Phipps, Fallston, Md., niece of the bridegroom was the flower girl.

Ralph Bowers, father of the of the bridegroom, served as best man. The ushers were: George Brown Jr., Taneytown, cousin of the bride; Victor Reynolds, Littlestown; Stanley Frock, Taneytown, and Charles Hull, Hanover. Wayne Bixler, brother of the bride, was ring bearer.

Immediately following the ceremony a reception for several hundred people was held in the social hall of the church. Later the couple left for a wedding trip to New England, Niagara Falls and Canada. They will reside at 224 Frederick St., Hanover. The bride is a graduate of Manchester High School class of 1952 and is employed by the R. H. Sheppard Co., Inc. The bridegroom was graduated from Littlestown High School class of 1951 and is also employed by the R. H. Sheppard Co.

ELECTED LANDSCAPE FELLOW

BOSTON (AP)—John R. Bracken, State College, Pa., was one of 14 fellows elected yesterday by the American Society of Landscape Architects. Fellows are landscape architects of at least five years' standing as members of the organization who are recognized as having made an outstanding contribution to the profession. The society is meeting at its 55th annual convention.

ADVERTISE IN THE TIMES

NEW PATTERNS in STERLING SILVER

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"Rose Solitaire" by Towle

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Property Transfers

Robert L. and Margaret B. Lohr, Mt. Joy Twp., sold to Francis W. and Grace K. Hook, Annandale R. 1, Va., for $8,900, a property in Cumberland Twp. between Barlow and the Centennial Hall School.

Joseph C. and Hattie C. Wagner, Butler Twp., sold to John E. and Janet E. Hostetter, Cumberland Twp., for $1,253.06, a 41½-acre property in Cumberland Twp.

M. Florence Gentzler, East Berlin, sold to J. Wayne and Irma O. Snyder, of East Berlin, for $100, a property in East Berlin.

Eileen M. Topper, Edward A. Topper, and Claudine M. Topper Hess, executors of the will of Felix V. Topper, and other heirs, sold to Felix V. Topper Jr., of McSherrystown, for $100, a property in McSherrystown.

Sheriff Dorsey J. Schultz, sold to the Littlestown National Bank, for $100, a one-half acre property in Germany Twp.

Frank and Edith C. Funt, Tyrone Twp., sold to Helen C. and John Sterling Funt, Tyron Twp., for $25, a property in Tyrone Twp.

The extinct elephant bird of Madagascar was sometimes 14 feet high.

Littlestown

1ST COMMUNITY VESPER SERVICE HELD ON SUNDAY

Redeemer's Reformed Church was in charge of the union vesper service held on Sunday evening in the Crouse Park pavilion. This was the first service in the summer series of vespers to be held outdoors, under the sponsorship of the Littlestown Ministerium.

The order of worship was as follows: Invocation, the Rev. William C. Karns, pastor of St. John's Lutheran Church; congregation singing with Miss Barbara Swam as organist; Scripture, Luke 8:40-54, the Rev. Herman E. Stenger, pastor of Centenary Methodist Church; vocal solo, "The Old Rugged Cross", Stewart N. Long, accompanied by Miss Swam; sermon, the Rev. Frank E. Reynolds, pastor of Redeemer's Church; pastoral prayer, the Rev. G. Howard Koons, pastor of Christ Reformed Church; benediction pronounced by the Rev. Charles B. Rebert.

The Rev. Mr. Karns, president of the Ministerium, spoke on behalf of the Ministerium, and extended thanks to the Littlestown Junior Chamber of Commerce for painting the pavilion and beautifying the park grounds. Improvement of the park was the June project of the Jaycees.

St. Paul's Lutheran Church, the Rev. David S. Kammerer, pastor, will be in charge of the union vesper service next Sunday evening at 7 p.m. In case of bad weather the service will be held in Redeemer's Church.

Mission Group Meets

"The Power of Consecrated Youth" was the topic discussed at the June meeting of the Women's Missionary Society of St. Luke's Union Church on Friday evening at the church, near White Hall. The topic was introduced by Mrs. Guy McCabe, leader for the evening, and participating in the discussion were Mrs. John H. Hartlaub, Miss Eileen Hartlaub, Mrs. D. C. Shanebrook and Mrs. Parr R. Breighner. Mrs. McCabe read the Scripture, offered prayer and read a poem. The group sang "God of Grace and God of Glory."

Routine business was conducted in charge of Mrs. McCabe, vice president. A report was heard from Mrs. Parr Breighner, secretary. Miss Eileen Hartlaub was appointed to be the leader for the next meeting on Friday, July 23, at the church.

Members of the Young Men's Sunday School class of Redeemer's Reformed Church and their families will enjoy their annual outing and picnic supper on Wednesday evening, 6 o'clock, at Higinbotham's cottage, Marsh Creek Heights.

The annual picnic of St. Mary's Reformed Church, Silver Run, will be held on Saturday, July 24, in the Christ Reformed Church grove, near town. Games will begin at 2 p.m. and a chicken and ham supper will be served at 4 p.m. Music will be provided by the Littlestown High School band.

Commitees for the affair include: Kichen, Mrs. Howard Study, chairman, Mrs. Edward Plunkert, Mrs. Ernest Stewart and Mrs. Jottie Koontz; dining room, Mrs. James Dutterer, chairman, Mrs. Charles Leppo, Mrs. Cyril Groft and Mrs. Harvey Bankert; ticket and advertising, Merwyn Dutterer, chairman, Cyril Groft, Robert Myers and L. Melvin Hollinger; stand, John Hull, chairman, Edward Plunkert, Irvin E. Flickinger, Alvin G. Dutterer, Stewart Hollinger, Joseph Yingling and David S. Little; provision, the Young Married Men's Sunday School class, with Emerson F. Muller, chairman; games, Mrs. Edward H. Leister, chairman, Mrs. Robert Harman and Mrs. Irvin E. Flickinger; sandwich committee, Mrs. Mabel Koontz, chairman, Mrs. Charles Hull and Mrs. Clarence Beachtel.

A large group attended the annual picnic of St. Paul's Lutheran Sunday School held on Sunday afternoon and evening at South Mountain Fairgrounds, near Arendtsville. There were planned games for the children of the Nursery and Primary Departments. The adults played softball games and had horseshoe tournaments. The evening picnic lunch was enjoyed by all.

Stan Musial returned to first base for the first time since 1952 because of rookie Tom Alston's batting slump.

Monmouth Park holds the world's record for a daily double betting pool of $366,378 set on Aug. 8, 1953.

Sketches

By BEN BURROUGHS

"BEGINNING AGAIN LAND"

When my tries end up in failure . . . and bad luck is ten times ten . . . I retreat to what is known as . . . the land of beginning again . . . in this place I gain the courage . . . and the faith to try once more . . . for there is a wealth of comfort . . . in this spot where high hopes soar . . . I regain the strength I'm needing . . . as I ponder while I'm there . . . for I find peace and tranquility . . . that is extremely rare . . . land of heartfelt inspiration . . . confidence and promise too . . . I have optimistic outlook . . . when I bid you fond adieu . . . so I go in search of victory . . . if I lose I shall return . . . to the land of start all over . . . where I'll live until I learn.

TWO MARYLAND WOMEN DIE IN HANOVER CRASH

HANOVER, Pa. (AP)—Two Maryland women lost their lives in an accident here less than two miles from the hospital where they were to pick up a relative who had been discharged after an operation.

Mrs. Helen Steger and Miss Ruth Leppo, both 53 and residents of Manchester, Md., were killed when their auto collided with a string of railroad cars at a downtown grade crossing last night.

Injured in the accident were Wayne Steger, 14-year-old son of the dead woman, fractured nose, and Joyce Lee Compton, 14, cuts of the face and a possible head injury. The Compton girl was admitted to the Hanover General Hospital.

Car Dragged 100 Ft.

Police Chief John S. Berkheimer said an employe of the Pennsylvania Railroad signaled Mrs. Steger to stop while the cars were being shifted to a siding after being pushed by a locomotive.

Berkheimer said Mrs. Steger ran into the side of the front box car. He said the car was dragged about 100 feet. The two children were thrown from the car.

It required two hours to free Mrs. Steger's body from the tangled wreckage. Miss Leppo was taken from the wreckage soon after the accident and died in the hospital two hours later.

Lester L. Sell, York County coroner, said an investigation will be made into the accident. The relative discharged from the hospital was not identified. Manchester is about 10 miles from Hanover.

Littlestown

Prince St. Folk Serenade Couples

The residents of Prince St. enjoyed an old fashioned serenading and block party, given for Mr. and Mrs. Norman R. Lemmon and Mr. and Mrs. Raymond B. Slagle on Monday evening. This is the customary way of entertaining the newlyweds on Prince St. The Slagles were married on May 15, and Mrs. Slagle is the former Shirley Mae Renner, daughter of Mr. and Mrs. William H. Renner, Prince St. The Lemmons were wed on Saturday and Mrs. Lemmon is the former Hazel Snyder Hess. Mr. Lemmon is a resident of the street.

The "evening of fun" began with the serenading. The couples were separately conveyed through the community in an open truck, followed with a "rattle" band. The group, of approximately 75 people, then returned to the street for a weiner roast and other refreshments. During the social hours, congratulations were extended to the newlyweds. Recorded music was played and the street was blocked off for the occasion.

Car, Truck Collide Near York Springs

Damage totalled $302 when a car and truck collided at 11:45 o'clock Monday night near York Springs on the Gettysburg-Harrisburg Rd.

State police said Louis Kantor, 51, Lebanon, was driving north when John L. Hinkle, 40, York Springs R. 1, driving a truck, pulled into the road.

Kantor, police said, came up behind the truck, which had already started north on the highway and was unable to pass on the left because of an approaching tractor-trailer. The Lebanon man then sought to turn off to the right and the side of his car struck the corner of the truck. Damage to the truck was $2, to the Lebanon vehicle, $300. No one was injured.

OHIO DEALER IS ACCUSED OF COURT CHARGE

HARRISBURG (AP)—The Dauphin County Court today was asked to declare an Ohio milk dealer in contempt of court for lowering the price of milk by refunding deposits on milk jugs.

The case is a continuation of a long dispute between the State Milk Commission and Temple McAllister, Warren, Ohio.

Joab K. Mahood, commission chairman, contends McAllister has been collecting a five-cent deposit on gallon jugs of milk and returning 25 cents on each jug redeemed at Pennsylvania localities.

The court has issued one injunction restraining McAllister from selling milk at prices lower than those fixed by the commission. The commission based its petition for the contempt citation on the grounds that McAllister violated the injunction.

Denied Refunds

Last May 10, McAllister denied in court any knowledge of a system at Meadville, Farrell and New Castle where refunds were made of 25 cents on gallon jugs, 20 cents on half gallon jugs and 5 cents on quart bottles when only 5-cent deposits were made.

"This is a device whereby he is lowering the price of milk," Mahood declared. Through the refund device, Mahood pointed out, McAllister could sell milk at 18 cents a quart.

The current minimum price in the Pittsburgh milk marketing area is 23 cents a quart for milk purchased in stores.

C. S. SPONSELLER

(Continued from Page 1)

reception, Dr. Fred H. Lewis, Arendtsville, and Gift Walter, Franklin Twp.; mushball, Clyde Garber, Hamilton Twp.; J. Faber Wildasin, Abbottstown; Carl O. Taylor, Bendersville; horseshoe and quoits, A. P. Markle, Oxford Twp.; John R. Pitzer, Menallen Twp.; Glenn Wonders, Latimore Twp.; ladies' entertainment, Pearl Wenk, Menallen Twp.; Golda Collins, Gettysburg, and Prudence O. Martin, Cumberland Twp.; park and grounds, Arnold E. Orner, Arendtsville; Cecil Snyder, Biglerville; Roy Heckenluber, Butler Twp.; children's entertainment, Patricia Ann Keller, Bendersville; Louise Nary, Biglerville; Nancy Oborne, Menallen Twp.; tickets, M. S. Hershey, York Springs; Lloyd E. Crouse, Littlestown.

Superintendent of Schools H. Edgar Riegle was authorized to secure two speakers for the morning session of the convention. The afternoon will be given over to the picnic and games. Present plans call for the morning discussion to be on the new continuous census program and on programs for classrooms.

Re-elect Crouse

Lloyd Crouse was re-elected as treasurer of the county board for another one-year term.

Dr. George A. W. Stouffer Jr., supervisor of special education for the county's schools, was asked to write a "brief" on the possibility of the county board assuming sponsorship of the Day Care Center of the county following a discussion with the county board.

Dr. Stouffer's "brief" will be sent to the county board members prior to the next meeting. In addition, a meeting of the supervising principals of the county will be held to discuss the project and make recommendations, Superintendent Riegle said.

Day Care Center Facts

The Day Care center at Gettysburg, now operated directly by the State Department of Public Instruction, closed June 4, with the teacher conducting home visits until June 22. The class will reopen on September 5, Dr. Stouffer said. He added that "it would probably be best if the state continues the operation for another year." If the county board wishes to assume responsibility for the center for retarded children, the matter will have to be approved at the winter convention of the directors of the county's schools. Notice of intention to bring the matter before the convention must to be sent to the secretaries of the various school boards of the county 40 days before the convention is held, he said. As a result, Dr. Stouffer said, if the county wishes to provide sponsorship for the center beginning in the fall of 1955, it will have to take appropriate action this winter.

The center operated "amazingly well," the superisor of special education said. "We started a completely new program in a new field, with the idea that we would have to feel our way and that possibly many mistakes would be made. But the program worked out much better than we had expected. All of the parents whose children attended were well pleased—they could see at the end of the sessions that the center had been a benefit to their children. The center will have a much larger enrollment next year. I was surprised a the number of children who are eligible for the center. Since it opened word has reached us of a number of youngsters of whom we were not previously aware, for whom the center would be a benefit."

Approve Budget

Stouffer said among the problems to be considered, if the county board takes over sponsorship of the center, is the question of transportation. If the county assumes responsibility the school districts would pay tuition to the county board for the children from their districts attending the center and would in turn be reimbursed for that tuition by the state. At present, the state pays all costs direct, while parents provide transportation.

Budgets approved by the county board were those of Arendtsville, Bendersville, Berwick, Biglerville, Conewago Jointure, East Berlin, Fairfield Jointure, Germany, Hamiltonban, Huntington, Latimore, Littlestown, Littlestown Jointure, McSherrystown, Menallen, Mt. Pleasant, New Oxford, North Adams Jointure, Oxford, Reading, Tyrone, Union, Upper Adams Jointure and York Springs.

Boy With Broken Neck, Says He Knows Now Water Safety Rules Are Intended For All

Seaver LeRoy Ellsworth Jr., one-time student at East Berlin High School, and son of Mr. and Mrs. S. L. Ellsworth Sr., Abbottstown R. 1, is author of an article entitled "Never To Dive Again" appearing in Sunday's Philadelphia Inquirer magazine.

The story relates Ellsworth's experience in being a "dare devil" at a beach near Baltimore a year ago which resulted in the breaking of his neck. A patient at Baltimore and Philadelphia hospitals since that time, the 19-year-old youth is not expected to ever be able to walk again.

Elmer M. Gruver, East Berlin High School principal, who visited the youth when he was at the Baltimore hospital last September shortly after breaking his back, said today the young man "still is able to joke and has a cheerful outlook on life."

Roy Ellsworth's article terms his story as one "about a boy who defied the rules of water safety, not because he wanted to show off . . . but because he had too much confidence in himself."

Ellsworth describes his pleasure in swimming, said he felt the rules were not for him, because he had broken them so many times and he was confident of his skill, and believed the rules were for "older people or babies."

He concludes his article by stating:

"Boys and girls, the rules were made for you.

"Read them. Learn them. Remember them.

"The boy who will never dive again, never even walk again, knows the rules by heart now. I know he knows.

"I am that boy."

PLANT SUPERS JOINED KNOUSE STAFF IN 1949

Knouse Foods activities are centralized at Peach Glen, where the largest of the association's four plants is in operation 12 months of the year. However, each plant superintendent reports directly to the production manager E. J. Nowicki Jr. to carry out the operations of his individual plant throughout the year.

Marcus O. Ritter, a graduate of Virginia Polytechnical Institute, has been superintendent of the Peach Glen plant since Knouse Foods' formation in 1949. Prior to that time he was plant superintendent of National Fruit Products Co., Inc., Northern Division. A native of Virginia, he lives with his family in Gettysburg.

Glenn "Mike" Trimmer, superintendent of the Chambersburg plant, which manufacturers applesauce exclusively, has been associated with Knouse Foods since 1949. He formerly was superintendent of the Scotland plant. A native of Franklin County, he lives with his family in Chambersburg.

Gettysburg Graduate

George Hikes, superintendent of the Orrtanna plant, where cherries and applesauce are manufactured, is a native of Adams County and a graduate of Gettysburg College. He has been associated with Knouse Foods since its formation, and was warehouse superintendent at Peach Glen prior to becoming superintendent at Orrtanna last year. He lives with his family in Biglerville.

Leonard Tarner, superintendent of the Scotland plant, where apple juice is manufactured, was assistant superintendent of the Chambersburg plant prior to assuming his present duties at Scotland last fall. A native of Franklin County, he lives with his family at St. Thomas.

Rampaging

(Continued from Page 1)

there had been no loss of life reported.

River-wise city folks quickly evacuated their homes. Farmers had been warned and joined the thousands in the Mexican hills. Much of the Mexican side of the river is lower than the U.S. side.

At least half of Ciudad Acuna, across the river from Del Rio, Tex., was under water. Some 15,000 people huddled in the Tamaulipas Hills. Water, medical supplies, food and clothing were being flown in by the American Red Cross. The privately owned International Toll Bridge was swept away between Ciudad Acuna and Del Rio.

Fifty-five miles south of Del Rio, between Piedras Negras and Eagle Pass, the raging flood beat the city owned International Bridge to kindling about 9 p.m. last night. Eagle Pass' only hospital was isolated by the swift-moving flood waters and could be reached only by boat.

Both the United States and Mexico hurriedly marshaled forces to combat the mad waters. The U.S. 4th Army flew field kitchens, cots, blankets and clothing to flood-harried towns.

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JUNE AND FRED WED "QUIETLY"

OJAI, Calif. (AP)—June Haver and Fred Macmurray last night achieved their goal — a quiet wedding after one of the most publicized of recent Hollywood romances.

They slipped away from the film capital for a double-ring, civil ceremony at the picturesque Ojai Valley Inn.

The civil rites, churchmen have said, will deprive the actress of the sacraments of the Roman Catholic Church, of which she is a devout member. This is because she was wed previously—in the church—to musician Jimmy Zito and the brief marriage ended in divorce. Macmurray is a Presbyterian.

For both Miss Haver, 28, and Macmurray, 45, the marriage culminated a romance each had entered after heartbreak. The actor's wife of 17 years, Lillian, died a year ago.

Miss Haver became engaged to Dr. John Duzik, a Beverly Hills dentist, after her divorce from Zito, but in 1949 Dr. Duzik died. Friends said grief over his death was one of the reasons June entered a convent early last year to study to become a nun. After seven months she left the convent and returned to Hollywood.

Scheduled airlines of the world carried 52 million passengers in 1953.

Here's the suit with the NEW

MILLION DOLLAR COLLAR

NEW 1954

PALM BEACH*

NO GAP . . . lapels fall in smooth, natural lines. Can't gap out.

NO HIKE . . . Million Dollar Collar hugs neck snugly. Can't hike up in back.

NO SAG . . . shoulder lines can't bunch or sag. Always neat, well-set.

suits are built to fit

That's right! New Palm Beach suits have a patented shoulder-and-collar construction that assures perfect fit. The collar is *permanently fixed* to conform smoothly to your neck line. Lapel and shoulder lines are set to give you the smart, natural appearance you'd expect only with custom tailoring.

Come see yourself at your best in one of our new, cool, crease-resistant Palm Beach suits. Right now, we have a wide range of patterns, colors and sizes to choose from.

Cool-Trim Palm Beach
$32.50

Luxury Lined
$37.95

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A McGREGOR-DONIGER, INC. MFR. OF CLOTH

*Mohair, rayon, acetate and 5% nylon in most styles

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TAILORS AND HABERDASHERS

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You're busy. And perhaps you can't find time to come to our showroom. *But we can come to you—and we will!* All you have to do is pick up your telephone. Give us a ring and we'll give you a ride—in the car that's smashing Oldsmobile's all-time sales records. And when you take the wheel of this '54 "Rocket", you'll soon discover the reasons for the records. There's a new *view* . . . a new *ride* . . . and a new *feel*. But above all, there's new ACTION! For these new "Rockets" offer performance that outstrips even Oldsmobile's previous "Rocket" Engine cars—*and that's power!* Ring for *your* ride in a "Rocket". . . today!

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Out Of The Past

From the Files of the Star and Sentinel and The Gettysburg Times

FIFTY YEARS AGO

Closing Exercises Of St. Joseph's Academy: The closing exercises of St. Joseph's Academy were held in the hall at McSherrystown at 10:30 o'clock Tuesday morning. The various numbers of the program attested the proficiency of the pupils and were listened to with rapt attention by the interested audience.

Miss Mary Johns and Miss Violet Smith received gold medals for finishing the eight grades of music.

Premiums were distributed to the pupils for improvement in music and advance in studies. The medals and premiums were conferred by the Rev. Father P. P. Hemler, of McSherrystown, dean of the diocese.

The following priests were present at the exercises: Fr. Galligan, of Lykens; Fr. McIlhenny, of Conewago; Frs. Huber and Clark, of Hanover, and Fr. McCleary, of McSherrystown.

* * *

Wedding Bells: Long-Musselman: A rather quiet but beautiful wedding took place at the home of Mrs. Louisa Musselman, E. Middle St. last Tuesday evening, when her daughter, Miss Bessie, was united in wedlock to Murray E. Long, son of R. R. Long, of this place.

The ceremony was performed by the Rev. Charles L. Ritter, pastor of the Lutheran Church, Fairfield, and was witnessed by about twenty guests.

Miss Esther Harbaugh, of Fairfield, cousin of the bride, was bridesmaid and Roy Long, brother of the groom, best man. The wedding march was rendered by Mrs. Aaron Musselman, of Fairfield, aunt of the bride.

Both the bride and bridesmaid were attired in white silk Persian lawn. The bride and bridesmaid carried white and pink carnations respectively. Immediately after the wedding refreshments were served. The presents were handsome and costly.

Mr. and Mrs. Long will reside with the bride's mother at 149 E. Middle Street. We extend congratulations.

* * *

Robinson-Lau: James Robinson, only son of Mrs. Carolina Robinson, and Miss Emma Lau, daughter of Mr. and Mrs. A. C. Lau, all of New Oxford, were joined in the holy bonds of wedlock in a Nuptial Mass in the Church of the Immaculate Conception, New Oxford, at 7:30 o'clock Tuesday morning by Rev. Father Reudter.

Miss Daisy Hagerman, of McSherrystown, and Mr. George Lau, brother of the bride, acted as bridesmaid and groomsman.

A wedding dinner was served at the home of the bride at which a large number of relatives and friends participated.

* * *

Bramble-Wisotzki: On Thursday afternoon at 1 o'clock, a very pretty wedding took place at the home of W. H. H. Wisotzki on Stevens Street, when when his eldest daughter, Miss Ida G., became the bride of Prof. Howard Bramble, of Baltimore.

Promptly at the appointed hour the bride and groom entered the parlors, the groom leaning on the arm of the best man, Prof. H. O. Himes, and the bride with the matron of honor, Mrs. C. A. Bonsell, of Lansdowne, to the strains of Lohengrin's wedding march, played by Prof. H. S. Lewars, and were met by Dr. W. H. Dunbar, of St. Mark's Lutheran Church, Baltimore, pastor of both bride and groom, who performed the ceremony, the ring service of the Lutheran Church being used.

The parlors were beautifully decorated with daisies, honeysuckles, potted plants, etc. The bride was charmingly gowned in a suit of white silk mousseline, trimmed with lace and carried white bride's roses. The matron of honor wore white Persian muslin, trimmed with large yellow roses. The groom and groomsman were attired in the customary black.

The ribbon girls, Miss Ethel and Louise Warner, wore white Persian lawn, with val. lace. The color scheme being yellow and white, bunches of daisies were tied along the ribbon.

After the ceremony a wedding dinner was served, and at 4:15 Prof. and Mrs. Bramble left on a wedding trip to the St. Louis Exposition. On their return they will reside in Baltimore, where the groom holds a position in the city school.

There were about 50 guests present and the numerous and valuable gifts to the bride indicate the esteem in which she is held. The Star and Sentinel extends best wishes.

* * *

Hanover Dailies Consolidate: On last Wednesday in Hanover Evening Herald and the Morning Record were consolidated into one paper the name of which is Record-Herald. The Record, after a month's existence as a morning paper, announced that morning daily paper is not acceptable to the reading public of that town. The consolidated paper will be issued in the evening while a special edition will be gotten out each morning for distribution along R. F. D. Routes.

* * *

Will Accept Presidency: Though not officially announced, it is understood that Prof. S. G. Hefelbower, who was elected president of Pennsylvania college two weeks ago, will accept.

* * *

Local Miscellany: Of the many beautiful rose bushes about town, George W. Spangler, the dry goods merchant, has one of the Rambler variety that is lovely to behold. The bush is a large one and is decorated with thousands of beautiful roses.

The W. C. T. U. will meet with Mrs. Mary J. Montfort on York street, Saturday next, at 2 p.m.

* * *

New Delivery Wagons: J. T. Hartzell, one of our accommodating dairymen, appeared on our streets last week with a handsome, up-to-date delivery wagon. Jesse E. Snyder, the progressive groceryman, Chambersburg St., has also purchased a beautiful new delivery wagon.

* * *

Personal: Mrs. Dr. J. P. Dalby left Monday for a month's visit to her parents at Ottawa, Canada.

Joseph Eberhart and bride and George Von Roehl, of Baltimore, are visiting Mrs. Frank Eberhart at the Eagle.

ST. LOUIS (AP) — The prospective juror under questioning by George W. Draper, assistant circuit attorney, said he worked for a brewery.

"What is your capacity there?"

The man looked puzzled, then blurted:

"Oh, about five bottles."

Today's Talk

SERVANTS ALL

There is nothing so dignified as work—any kind of useful work. Even the so-called menial tasks have a dignity all their own. We are servants all, to someone. So long as what we do is honest and useful we are contributors to the welfare of our time.

I don't like the word menial as applied to a worker. There is no "servant type. We are all servants in a relative manner. We ought to search out and find our niche, where we can be most useful and happiest. It is a waste of life to work at anything that does not give to one a personal satisfaction. At times we are thrown into such an acceptance, but it should only be temporary. "Happy is that one who has found his work," once wrote Elbert Hubbard.

So long as it is understood that we are all servants to someone, let us never lower the standard. Let us serve those upon whom we depend, as those do who depend upon them. The President of the United States is a servant, as is every ruler. Take all the city workers where we live and work. I never pass a single one at work that I do not secretly honor him, for he is serving me.

The creative worker cannot help but be happy, for he has before him the vision of creating the opportunity for more people to find profitable work. No matter what o work may be, if it is useful, and gives us personal satisfaction, we know that we are in large measure serving many others at the same time.

I have worked at many differnet jobs, and from them all I learned something. I once sold type to publishers. At the time I saw nothing to be gained by it, but my boss one day said to me: "You can never know too much about type." I have been in business nearly half a century and that early knowledge that I acquired about type has been invalubale to me. Knowledge, as well, is a servant to us!

Tomorrow Mr. Adams will talk on the subject: "Lock All Fear—Out!"

Protected, 1954, George Matthew Adams Service

Just Folks

AFTER FIFTY

Past fifty, keep an easy pace.
Just take your time from place to place,
Slowly to walk is no disgrace.

A little earlier go to bed,
Of standing, try to sit instead.
From summer sun protect the head.

A little slower climb the stairs.
More patience with the fretful cares,
Less boisterous at the gay affairs.

Don't drink too many liquids cold.
Don't try the strength of youth to hold
And you'll be longer growing old.

Copyright, 1954, by Edgar A. Guest

THE ALMANAC

June 29—Sun rises 5:34; sets 8:33. Moon sets in evening.
June 30—Sun rises 5:34; sets 8:33. Moon sets 8:53 p.m.
MOON PHASES
June 30—New moon.

SAY WAR NEWS ON GUATEMALA "REASSURING"

WASHINGTON (AP)—GOP congressional leaders reported after a White House conference Monday that news from Guatemala apparently is reassuring and conditions look a bit brighter in Asia.

House Speaker Martin (R-Mass) made that assessment on the basis of what he said "was a little report" by Secretary of State Dulles, who sat in on the weekly meeting of President Eisenhower and his Republican lieutenants in Congress.

Martin referred to the resignation of leftist President Jacobo Arbenz Guzman in describing the Guatemalan news as apparently reassuring.

"Favorable Sign"

Speaking later before television and newsreel cameras, he said Dulles views Arbenz' resignation as "a favorable sign as far as the free world is concerned."

Otherwise, the speaker and Senate GOP Leader Knowland of California said their White House conference o nMonday dealt with the busy legislative program.

The two leaders said again that they expect all major appropriation bills to be out of the way by Wednesday, the end of the fiscal year.

Martin repeated that he expects the House to pass a farm bill with the flexible price support features the administration wants "unless all the big-city Democrats gang up and vote for fixed parity, which I doubt very much."

EXPERTS SEEK ELIMINATION OF PIGEON MENACE

CHICAGO, Ill. (AP) — A lot of people are trying to give birds the air these days, says the American Public Works Assn. It can be a headache.

Pesky pigeons and starlings on downtown buildings annoy people with their cries and their unsocial habits can spoil a new hat or a car wash.

Many experts have tried unsuccessfully to force them off public roosts with rattles, DDT, electrified wires, fireworks, gas-filled balloons, water hoses, blank cartridges, stuffed owls, spotlights and ultraviolet rays.

Fijiis Have Problem

The newest battle against starlings has been developed in the Fiji Islands where officials have called in an ornithologist to help them ban them from banana and papaw trees.

Two professors had success in convincing starlings that State College, Pa., was no place for ill-mannered birds to live. They recorded the squawk of a scared starling on tape and the sound was amplified. They aimed it at starling-filled trees and the birds eventually flew away, presumably because a distress call of one of their number meant danger ahead for all.

No Go In Cincy

But the technique didn't work so well in Cincinnati, Ohio, where city officials blared the starling distress call for two and a half hours. It is believed the birds have to hear the cries a number of times before they get the idea they aren't wanted.

Instead, a chemical compound was tried in the hope that it would irritate the feet of birds when it is spread along roofs, ledges, rain spouts, guy wires, eaves, trought.

In St. Louis, Mo., "pigeon slides" have been used to keep birds off city hall. The slides are pieces of metal placed on entry ways at angles so steep that when pigeons swoop down to land they slip off instead.

Boy Killed In York Accident Monday

A six-year-old boy was killed instantly at 2:05 p.m. Monday when he was struck by a car at King and George Sts., York.

Dead of a fractured skull and internal bleeding was Dennis Leroy Null, son of Mr. and Mrs. Edgar Null, York.

Driver of the car that struck the boy was John B. Miller, 64, York. Miller told police he did not see the youngster until he felt the impact.

Surviving besides his parents and brother are a sister, Joyce, at home; his maternal grandmother, Mrs. Anna Krout, York Haven, and his paternal grandfather, Howard F. Null, York, and the maternal foster grandmother, Mrs. Gertie Deardorff, Dillsburg R. 1.

Funeral services at 2 p.m. Thursday at the Shindler Funeral Home, 915 N. Duke St., York. Interment in Mt. Rose Cemetery, York.

THE FIENDISH CITY

CHILLICOTHE, Mo. (AP) — A new batch of stationery embarrassed the Chillicothe Chamber of Commerce. The letterhead decribed this as "The Friendly City" City."

The Chamber decided to go ahead and use the stationery anyway.

Wax protects window sills from rain spots, so give the sills an application of the wax a least once a month

Josephine Nichols, featured last week in the Totem Pole Playhouse cast of "Those Endearing Young Charms," plays the role of an "independent, spirited" actress in the comedy "Glad Tidings" which opened Monday evening at Caledonia. The play will continue through Saturday starting nightly at 8:40 o'clock. A matinee performance is scheduled for Wednesday afternoon at 2:30 o'clock.

ARTIST BELIEVES VIOLIN NEEDS LOVE, CARE TO COAX OUT TUNE

NEW YORK (AP) — "A violin is like the fairy-tale Sleeping Beauty: it needs a Prince Charming to wake it up."

So said Zino Francescatti by way of explaining that there's something more to a Stradivarius than Stradivarius. Mrs. Francescatti put it in her words:

"A violin is like a wine: If it's good at the start, it's still better after aging."

Monsieur and Madame, both being violinists, speak with equal authority, though Mrs. Francescatti no longer plays concerts: "One in the family is enough," she says.

Her husband is one of the best waker uppers of violins, and he has been hailed by the experts here and abroad as a splendid Prince Charming in this professional field.

Fidgets At Interview

One of his last official acts, as he quit the concert platform for a long summer-time rest in his home in the Berkshires, in Monterey, Mass., was to sit for this interview. "Sit," however, is hardly the word for his distinguished artist who, being southern as well as French, may sit but does not often sit still. And his fingers are agile from talking, no less than from fingering the violin.

He plays the "Hart" Stradivarius. Some months ago he was invited to Genoa to play the Stradivarius which Paganini—teacher of the teacher of Francescatti's father—had bequeathed to the Italian city. It was long unused, and needed working in:

"It had dried up, as a pair of shoes left in a closet dries up."

Starting from that, Francescatti discussed that ever popular and mystifying subject: The secret of the greatness of a violin.

Improved By Sound

"Some people think it's the varnish, or they call it Stradivarius. But the fact is, in my opinion, that a violin becomes good after it is played on by good violinists. Note that the great violins usually bear the name of the great violinists who used them.

"Just as a violin looks better from much use, and takes on a richer patina from the constant rub of fingers, so it sounds better from much use,"

Then was a Stradivarius great when it was first made?

"Yes, of course it was great, but greater after it had been in use a couple of centuries. There may be somee 'Stradivarius' making violins today whose instruments we think are good but which can be proven great only a couple of centuries hence.

Treat As Friend

"A violin needs to have its merits brought out, or coaxed from it. You have to take your violin and clean it and care for it and love it.

"I have a young friend who is a remarkable musician but on his violin he cannot play harmonics. He can play them on mine. They're in mine. Mine knows what's expected of it."

Francescatti likes New York, its soaring buildings and its unforgettable skyline. He likes Boston, which reminds him of French cities. And he likes Monterey, which is near Tanglewood, so that if he's with fellow musicians all winter on tour, he's surrounded by fellow musicians, even by the entire Boston Symphony, during the Berkshire Music Festival in the summer.

Born in Marseilles just under 50 years ago, he made his first public appearance when he was 5, and his American debut in 1939. He speaks English fluently, if not quite perfectly, but that will come, for he work at it all the time.

ART IN WAREHOUSE

NEW YORK (AP) — An art show has just been held here in a warehouse. The Museum of Modern Art showed to press and art specialists a series of its International Circulating Exhibitions, among them "Japanese Architecture," "The Skyscraper U.S.A.," and "The American Woodcut Today." These collections, for circulation abroad, are rarely seen at the museum itself; they were presented in the Manhattan Storage and Warehouse building, for one day only.

Always use low even temperatures when heating milk in a saucepan or in a double boiler

Medical Society, State of Penna.
Presents

Over 65

by

BOB JONES
Evangelist

I was seventy years old last October. I am pretty active. I have been in the Orient twice, around the world once, and have preached all over Europe and around the Mediterranean and in Australia and New Zealand in the last two years.

Man is an immortal being. He has got to live somewhere as long as God lives, and no man can have satisfaction until he gets hold of something that lasts because he is going to live forever. Happiness does not depend upon what we have or where we live but upon what we are. Everything that does what God made it to do is happy. I have lived my life feeling, through the years, that I was where God wanted me and doing what God wanted me to do.

I have everything for which to be thankful. I can hardly believe that twenty-seven years ago we opened a little college and now we have this university with a student body of three thousand, and they come from all the states and from twenty-six foreign countries. My son, Bob, is president of this university. All the nice things on this campus he is responsible for. I am the rough neck founder of the institution. I am happy in serving.

* * *

Born in Dale County, Ala., October 30, 1883, Bob James was licensed to preach when he was fifteen years old and he is still preaching. He has done evangelistic work in every state and thirty foreign countries and broadcasts weekly over many stations in this and other countries. Dr. Jones is founder of Bob Jones University at Greenville, S. C., and interdenominational, co-educational, orthodox, and Christian institution. He is also founder and president of the Gospel Fellowship Association and is the author of several books.

STAMP NEWS

By SYD KRONISH
The Associated Press

A RARE U. S. stamp that nobody has evaluated will soon be sold at auction in New York.

It is the only known example of the 1857 12 cent black, pair imperf. between (Scott No. 36B).

The discovery of this rarity was announced only a year ago and that's the reason it is unpriced. The highest bid at the auction will therefore determine the value.

A certificate attesting to the authenticity of the item was issued by the Philatelic Foundation. The aucioneer is S. Serbrakian of Park Row, N.Y.

* * *

THE SIX NEW stamps commemorating the centenary of the Dogma of the Immaculate Conception defined by Pope Pius IX have arrived from Vatican City.

Three values show the bust of Pope Pius IX and the dates 1854-1954. They are the 3 lire purple, 6 lire rose and 20 lire brown.

Three other values depict the bust of the presently reigning Pontiff, Pope Pius XII. They are the 4 lire rose, 12 lire green and 35 lire blue.

The traditional "M" sumbol of Mary is shown above the values on all the stamps in the set.

While both Popes are wearing their pontifical vestments, pope Pius IX faces right and Pope XII looks towards the left.

* * *

COLLECTORS of United Nations stamps will be interested in a history of the U.N. Postal Administration by Dr. Jose Arce, former ambassador of Argentina and one-time president of the U.N. General Assembly.

In the 32-page booklet Dr. Arce tells about the intricacies and obstacles which were surmounted in establishing this service. Also told are the details of the agreement between the United States nad U.N. Postal Administration.

Dr. Arce is a famous collector of stamps in his native Argentina.

* * *

BOLIVIA has issued a new 1 boliviano stamp to honor its communications system, reports the New York Stamp Co. The main design shows a man blowing a horn. In the background are snow-capped mountains. An envelope appears in the lower right corner.

* * *

THE 1954 Scott specialty album for "Germany and Colonies" is now on the market. A supplement for the 1951 edition has been issued. Other albums and supplements issued are: "Northern Europe," "Guam, Hawaii and the Philipines," "Independent Countries of Africa," and "Mexico."

Mentally defective children are destroyed by many primitive peoples and it was not until the 16th Century that the civilized world sough: methods to train and care for the feeble minded.

ALLENBERRY PLAYHOUSE
at Boiling Springs
NOW PLAYING
Giraudoux's Laugh Hit
"AMPHITRYON 38"
Phone Carlisle 819
Curtain 8:40—Wed. Matinee 2:30

The burned wreckage of a KC97 Strato Tanker in which fourteen men of the U. S. Air Force were killed lies on the side of Box Springs mountain near March Air Force Base, Calif., where it crashed and burned early June 27 (AP Wirephoto)

Rosa Ponselle Voice Thrills Friends On Home Recordings

By LOU PANOS
The Associated Press

"I'm down in the dumps," said Rosa Ponselle.

In such a setting the word "dumps" had an odd ring. The huge white Italian villa was luxuriously trapped in Renaissance furnishings. Drawers were stuffed with mementoes recalling one of the most fabulous careers in music history.

"One of my dogs died this morning," the great soprano explained. "Then something went wrong with the chimney and the sparks set fire to my hedge, the caretaker wasn't on deck when I needed him, and Lloyd Garrison showed up late so we're behind schedule on editing the recordings."

Debut With Caruso

The recordings were done at "Villa Pace," the Ponselle home named after the aria which highlighted her success in "La Forza del Destino," her 1918 Metropolitan debut opposite Enrico Caruso.

When the former prima donna finished reciting her troubles, about the dog, Barbara Nutall, a friend and pupil, assured her steps were being taken to have the chimney fixed. Lloyd Garrison, an admirer who made the recordings, explained his delayed arrival. A newsman mumbled condolences about the domestic help situation. Shakeh Vartenissian, another friend and pupil, expressed a feeling that everything would work out beautifully.

Miss Ponselle then mounted a balcony overlooking the spacious entrance hall, three French poodles took their customary stations at her feet, and the editing began.

Listeners Spellbound

For the next half hour Villa Pace vibrated to the voice of Ponselle. The golden notes of Schubert's "Ave Maria" swelled and overflowed a background of organ music while the small group of listeners, including the dogs, sat transfixed, bound by the spell.

"The voice is 'right there'," cried Miss Vartenissian when it was over.

"One top voice," beamed Maestro Messimo Freccia of the Baltimore Symphony.

Miss Ponselle says the recordings do not herald a comeback. She called it a career in 1939.

Enjoys Friends

"I'm through with all that," she insists. "This is what I want—to live here, to coach voice, to serve as artistic director of the Civic Opera as I've been doing, and to enjoy my friends."

Her only recordings now are done informally at home.

"I have many such numbers piled up back there," she said waving toward a corner of the library. "But they were all done here, not in any studio, where you must sing by appointment.

"Now when I feel like singing, I just call up Lloyd and my accompanist, Igor Chichagov, and we make records for the fun of it."

Funds For Met

But she still backs musical developments. Recently she took part in a nation-wide radio appeal to raise funds for the Met.

She thinks it's a tragedy that symphonies and opera companies must face such problems. But production costs are so prohibitive she feels the financial problem will be with them until private endowments or government subsidization takes up the slack.

"If the government doesn't want to do it, as it's done in Europe," she says, "then a few industrialists should get together and foot some of the bills. To them it would be only a drop in the bucket, anyway."

With such support, plus hard work on the part of talented singers and musicians, she said there'll always be cultural music in America.

Big Damage Suit Is Filed In York

Damages of $128,334 are sought in a suit in trespass started Monday in common pleas court, York, by Irvin H. Bertolette, Lewisberry, as an individual in his own right and as administrator of the estate of his wife, Florence Elizabeth Bertolette, who died Jan. 13 of injuries suffered in an automobile accident.

Named as defendant is Jack D. Myers, 18, Dillsburg R. 2, driver of a car which collided with an auto operated by Mrs. Bertolette last Nov. 12 in Rossville.

COAST GUARD REACHES SHIP HELPLESS AT SEA

WILDWOOD, N. J. (AP)—A Coast Guard cutter today reached a 130-foot three-master schooner that had radioed for help after losing its mainsail in rough weather.

When the cutter Gentian, which is based at the Coast Guard station here, got to the schooner, its position was about 130 miles southeast of Atlantic City.

The schooner, Victory Chimes, which had no motor, lost its mainsail Sunday night and then set out the distress signal. Seven persons were aboard.

After a lengthy search, a Coast Guard plane spotted the craft yesterday and gave its position to the Gentian.

Enroute To Main

The schooner, recently sold, was on its way to Castine, Maine, from Weems, Va., when strong winds blew out the mainsail. Boyd Guild, 41, of Castine, had bought the craft to take vacationists on summer cruises. It can accommodate 48 persons.

In Maine, Mrs. Janet Guild said the seven aboard were her husband; Jeb Kireimer of Cincinnati, Ohio; Michael Mayers, New York; Robert Dumond, Southwest Harbor, Maine; Richard Hemingway, Rockland, Maine; Atty. Victor Bryant of Durham, N. C., and one other person.

A kitchen arranged into definite work centers saves time and energy. In the food storage and preparation center, steps are saved when food and staples can be taken from the refrigerator and storage next to it and prepared at a nearby work surface.

AIR-CONDITIONED
STANLEY WARNER
MAJESTIC
ON OUR GIANT SCREEN
Today and Tomorrow
Features: 2:56; 7:41; 9:56
FRANK YERBY'S NOVEL OF THE CRUSADES
...now a tremendous screen adventure!

TOTEM POLE PLAYHOUSE
U.S. Rt. 30 Fayetteville, Pa.
TONIGHT AT 8:40
"GLAD TIDINGS"
Res. Sts. $1.10-$1.65
Mat. Wed. 2:30 p.m. $1.10
Phone Fayetteville 343

MONOCACY OPEN AIR
Tonight and Wednesday
"THE STAR"
Bette Davis
Sterling Hayden
RT. 32 - 3 MI. W. TANEYTOWN

STRAND THEATRE
GETTYSBURG, PA.
TODAY AND TOMORROW
ROCKET-ROARING SAGA!

CALEDONIA PARK IN THEATRE
TUES., WED., THURS.
• Mitzi GAYNOR •
Technicolor Musical
"BLOODHOUNDS OF BROADWAY"
Features 9:00 - 12:30
Plus—Gregory PECK
Most Dangerous Man in West
"THE GUNFIGHTER"
One Showing 11:30
DON'T MISS IT!!!
• JULY 4th ONLY •
BIG FIREWORKS CELEBRATION

TONITE ONLY
CROSS KEYS DRIVE-IN
NEW OXFORD
BIG STAGE and SCREEN SHOW!
On Our Giant Screen
Wayne MORRIS
"STAR OF TEXAS"
ON OUR STAGE
Big Stage and Screen Show!
RANGER JOE
Famous Grand Ole Opry and TV Star
Featuring
SALLY STAR and Her Saddle Buddies
Replacing the Carter Family
Originally Advertised

CHERRY PICKERS WANTED
I. Z. MUSSELMAN ORCHARDS
ORRTANNA, PA.
Starting July 6th
Good Picking, Transportation Provided, No Children Under 12 Years of Age Unless Accompanied by Parents
Buses will leave Gettysburg Post Office 6:00 A.M.
Seven Stars Post Office 6:15 A.M.
McKnightstown Post Office 6:20 A.M.
Knoxlyn Cross Roads 6:15 A.M.
Emmitsburg Square 6:00 A.M.
Lower Tract at Pumping Station Road Intersection 6:15 A.M.
Fairfield Post Office 6:25 A.M.
Tracy's Garage at Blue Ridge Summit 6:00 A.M.
Fountaindale School House 6:10 A.M.
Naugle's Store 6:15 A.M.
Iron Springs Post Office 6:25 A.M.

SPORTS

Giants And Brooklyn Open Important 3-Game Series In Polo Grounds; Lead At Stake

By ED CORRIGAN
AP Sports Writer

The team that finished 35 games out of first place last season defends its slim one-game hold on the National League lead tonight against the scrambling defending champions.

And if Leo Durocher's New York Giants can salvage one victory in the three-game set with the Brooklyn Dodgers, they still will be tied for first place.

Meanwhile, in the American League, the three teams fighting for the lead — Cleveland, Chicago and New York — all take on clubs that they hope to use to fatten their averages. The league-leading Indians play Baltimore; the White Sox, a game and a half back, entertain the Detroit Tigers in a double-header; and the Yankees, three games in arrears, go to Boston.

Maglie May Start

This is an important set for both the Giants and Brooks, and, as a matter of fact, it is the first time since Durocher has been at the helm that the Polo Grounds crew has started a home series with the Dodgers in first place.

Ancient Sal (The Barber) Maglie probably will start for the Giants in the first game. His opponent will be Don Newcombe. In the other games, Durocher plans to start Jim Hearn and perhaps Ramon Monzant, a Venezuelan from Minneapolis. Carl Erskine and Russ Meyer will get the other two assignments for the Brooks.

The Dodgers, the defending champions, have had their ups and downs, but Manger Walt Alston thinks the team finally has jelled. He won't come right out and say so, but the feeling is that if the club can sweep the series, the road will be cleared for its third straight flag.

"Some of the boys weren't hitting," Alston said. "But now that Carl Furillo and Roy Campanella have come around we have a much better attack. The pitching is straightening out fine, especially since Newcombe's arm trouble has left him."

Captain Al Dark acted as spokesman for the Giants.

"We've been looking forward to this series for two weeks," he said. "When we got to the top we knew we'd have to beat off the Dodgers to stay on top. If we can win this series, and I'm sure we can, we'll win the pennant."

No regular games were scheduled yesterday, but in exhibitions Binghamton of the Eastern League defeated the Yanks 5-2; St. Louis turned back their Rochester farm hands 3-2; Boston stopped the Giants 8-6; the Indians walloped the Pittsburgh Pirates 10-2; the Philadelphia Phillies edged the Philadelphia A's 3-2 in seven innings; and Cincinnati dumped the Detroit Tigers, 6-2.

Charles Town Meet Opens Next Monday

CHARLES TOWN, W. Va. — With completion of the new 58-stall fire proof concrete block stable at revamped Charles Town race course accommodations for close to 600 horses are available. There will be, however, about 1,000 thoroughbreds, or perhaps more on hand for the 36-day session that gets underway Monday, July 5.

Because of desiring to offer horsemen opportunity for more purse money President A. J. Boyle, also general manager of the Charles Town Jockey Club, Inc., has increased prizes substantially for the first 12 days of the session. A total of 20 races have been boosted from $1,000 to $1,200.

As in the past, eight races are to be presented each week-day. Post time for the opener has been set at 2 p.m., eastern daylight time.

Vic Power OK After Being Hit By Ball

PHILADELPHIA (AP)—Vic Power of the Philadelphia Athletics was reported in apparently good condition at Presbyterian Hospital after he was struck on the head by a pitched ball and carried from the field in the first inning of an exhibition baseball game with the Philadelphia Phillies at Connie Mack stadium last night.

Power, playing third base for the injured Jimmy Finigan, was hit by a pitch hurled by bonus pitcher Tommy Qualters.

MAJOR LEAGUE EXHIBITIONS

Boston (A) 8 New York (N) 6
Philadelphia (N) 3 Philadelphia (A) 2
Cleveland (A) 10 Pittsburgh (N) 2
Cincinnati (N) 6 Detroit (A) 2
St. Louis (N) 3 Rochester (IL) 2
Binghamton (EL) 5 New York (A) 2

BASEBALL

MAJOR LEAGUE BASEBALL
By THE ASSOCIATED PRESS

(National League standings unchanged from yesterday.)

Today's Games (All night)
Brooklyn at New York—Newcombe (5-3) vs. Maglie (7-4) or Monzant (0-0)
Philadelphia at Pittsburgh—Wehmeier (1-4) vs. Surkont (6-8)
St. Louis at Cincinnati—Beard (0-0) vs. Nuxhall (3-1)
Chicago at Milwaukee—Minner (5-5) vs. Wilson (4-0)

Yesterday's Results
No games scheduled.

Tomorrow's Games
Brooklyn at New York
Philadelphia at Pittsburgh (night)
St. Louis at Cincinnati (night)
Chicago at Milwaukee

(American League standings unchanged from yesterday.)

Today's Games (All night)
New York at Boston—McDonald (4-1) vs. Brown (1-3)
Washington at Philadelphia — McDermott (5-7) vs. Portocarrero (5-6)
Cleveland at Baltimore — Houtteman (7-4) vs. Larsen (2-7)
Detroit at Chicago (2) — Gromek (9-6) and Garver (4-4) vs. Pierce (3-4) and Consuegra (9-2)

Yesterday's Results
No games scheduled.

Tomorrow's Games
Detroit at Chicago
Cleveland at Baltimore (night)
Washington at Philadelphia (night)
New York at Boston

MINOR LEAGUE BASEBALL
By THE ASSOCIATED PRESS

International League
Syracuse 2-3 Ottawa 1-4
Rochester 4 Havana 3
Montreal 7 Buffalo 0
Richmond 1-9 Toronto 0-14 (1st game completion of May 2 suspended game)

American Association
Indianapolis 4-4 Louisville 1-9
Toledo 8 Kansas City 3
Other games postponed.

Eastern League
No games scheduled.

Piedmont League
York 6 CH-Petersburg 2
Lynchburg 3 Portsmouth 2
Lancaster 5 Norfolk 3
Newport News 14 Hagerstown 11

Pony League
Hamilton 8 Erie 6
Bradford 13 Olean 11
Wellsville 8 Jamestown 7
Only games scheduled.

Sports In Brief

By THE ASSOCIATED PRESS

TENNIS

CINCINNATI — Interscholastic champion Gregg Plant of Pasadena, Calif., was eliminated in the first round of the Tri-State tournament by John Brownlow of Cleveland.

GOLF

INDIANAPOLIS — Favored Don Cherry of Garden City, N. Y. and Dale Morey of Martinsville, Ind., defeated the Memphis team of 16-year-old Roy Moore Jr. and H. S. Humphreys 2 and 1 in the third round of the four-ball tourney.

WETHERSFIELD, Conn.—Tommy Bolt defeated Earl Stewart in playoff of the $15,000 Insurance City Open when latter conceded on 18th hole.

GANTON, Eng.—Seventeen-year old Margaret Smith of Pasadena, Calif., won first two matches in British Women's championship.

RACING

NEW YORK — Mab's Choice ($43.30) won her first race since 1952 in accounting for the $30,050 Distaff Handicap at Aqueduct.

WILMINGTON Del. — Evening Out ($4.20) won the $10,000 Get Ready Purse at Delaware Park in her first meeting with older fillies and mares.

OCEANPORT, N. J.—Night Baker ($9.20) closed fast to take the mile and sixteenth feature at Monmouth Park.

LAST NIGHT'S FIGHTS
By THE ASSOCIATED PRESS

MONTREAL—Billy Lauderdale, 151¼, Hialeah, Fla., outpointed Johnny Greco, 141½, Montreal, 10.

LOS ANGELES — Don Jordan, 138½, Los Angeles, outpointed Fred (Babe) Herman, 142, Los Angeles, 10.

BUTTE, Mont.—Ramon Tiscareno, 145, Los Angeles, outpointed Paolo Melis, 146, Italy, 10.

LITTLE LEAGUE TONIGHT

Moose vs. Lions, 6:15 p.m.

The human eyeball is a sphere about an inch in diameter with the cornea appearing as a protrusion.

National League Football Schedule

SEPTEMBER

26—Chi. Bears at Detroit
Cleveland at Phila.
Los Angeles at Baltimore
New York at Chi. Cards
Pittsburgh at Green Bay
Washington at San Fran.

OCTOBER

2—New York at Baltimore N
Washington at Pitt. N
3—Chi Bears at Green Bay
Detroit at Cleveland
Phila. at Chi. Cards
San Fran. at Los Angeles
9—Pittsburgh at Phila. N
10—Baltimore at Chi. Bears
Chi. Cards at Cleveland
Los Angeles at Detroit
New York at Washington
San Fran. at Green Bay X
16—Baltimore at Detroit N
17—Chi. Cards at New York
Cleveland at Pittsburgh
Los Angeles at Green Bay X
Phila. at Washington
San Fran. at Chi. Bears
23—Phila. at Pittsburgh N
24—Chi. Bears at Los Angeles
Cleveland at Chi. Cards
Detroit at San Francisco
Green Bay at Baltimore
Washington at New York
30—Green Bay at Phila. N
31—Baltimore at Washington
Chi. Bears at San Fran.
Detroit at Los Angeles
New York at Cleveland
Pittsburgh at Chi. Cards

NOVEMBER

6—Detroit at Baltimore N
7—Chi. Cards at Phila.
Green Bay at Chi. Bears
Los Angeles at San Fran.
New York at Pittsburgh
Washington at Cleveland
13—Baltimore at Green Bay NX
14—Chi. Cards at Los Angeles
Cleveland at Chi. Bears
Philadelphia at New York
Pittsburgh at Washington
San Fran. at Detroit
20—San Fran. at Pittsburgh N
21—Chi. Bears at Baltimore
Detroit at Green Bay
Los Angeles at New York
Phila. at Cleveland
Washington at Chi. Cards
25—Green Bay at Detroit
28—Chi. Cards at Pittsburgh
Cleveland at New York
Los Angeles at Chi. Bears
San Fran. at Baltimore
Washington at Phila.

DECEMBER

4—Baltimore at Los Angeles
5—Chi. Bears at Chi. Cards
Cleveland at Washington
Green Bay at San Fran.
Philadelphia at Detroit
Pittsburgh at New York
11—Baltimore at San Fran.
12—Chi. Cards at Washington
Detroit at Chi. Bears
Green Bay at Los Angeles
New York at Philadelphia
Pittsburgh at Cleveland
26—Championship Playoff
N—Night Game
X—At Milwaukee

MAUREEN PACES GIRLS' NET PLAY AT WIMBLEDON

WIMBLEDON, England (AP)—The girls get the Wimbledon spotlight all to themselves today and all knowing people figure champion Maureen Connolly will lead a quartet of Americans in the semifinals of the All-England Tennis Championships.

It will be the biggest upset of the tourney if she doesn't. Ever since the Wimbledon championships were revived after World War II, the United States has provided both finalists in the women's singles and most of the semifinalists as well.

U. S. Top Heavy

This year the battle to get through the quarter-finals will be fought out among six Americans—Miss Connolly, Doris Hart, Shirley Fry, Louise Brough, Mrs. Margaret Osborne du Pont and Mrs. Betty Pratt—and a couple of Britons, Angela Mortimer and Helen Fletcher. Miss Mortimer is seeded sixth and Miss Fletcher, seventh.

In the men's competition yesterday, defending champion Vic Seixas of Philadelphia, rated fourth was eliminated by Budge Patty of Los Angeles and Paris, the 1950 champion and seeded seventh, 7-5, 4-6, 6-3, 6-2. Australia's Lew Hoad, No. 2, fell before Jaroslav Drobny 6-4, 6-3, 6-3.

Top-seeded Tony Trabert of Cincinnati brushed aside Mervyn Rose of Australia 6-2, 6-2, 7-5 to join Drobny, Patty and Ken Rosewall of Australia in the semifinals.

TOWN IS WELL

(Continued from Page 1)

members who took the Battlefield tour on time donated by the Battlefield Guides Association remained for the brief outdoor business session at the Westend Guide Station.

Walter Reynolds, guides president, announced the willingness of the association to furnish free guided tours "after 6:30 p.m." to any local group desiring to make the tour.

Guides who offered their services were: Druid Deitch, Richard Fox, Robert Gilbert, Sam Kessel, George Olniger, George Black, Edwin Longanecker and Reynolds.

Wayne Cluck, co-chairman of the billboard committee, reported that sites for two of the five signs advertising historic Gettysburg have been selected. One of the 10 x 20-foot signs will be located on the Baker property on the Emmitsburg Road south of Gettysburg near the Panorama Inn. The other will be placed on the York Pike, two miles east of town on the Gastley property.

Smith announced that the posters have been painted and that O. G. McPherson, local painter, will complete lettering after their erection in the near future.

Curvin Heiss, York, who plans to dramatize in miniature the Battle of Gettysburg, said he has rented the Gilbert building on Steinwehr Ave. to house the exhibit.

Before adjourning, Smith said that bumper strips are being placed on cars at several stations in and around Gettysburg. He announced that the Council's July meeting will be held in the Cyclorama.

MODEL RULES SIMPLIFY BANK TRANSACTIONS

HARRISBURG (AP) — Starting Thursday, it will be necessary for you to issue a specific written request to your bank to stop payment on a check.

That change and a host of others are written into the new commercial code designed to simplify thousands of commercial transactions.

At present, a simple telephone call to the bank is enough to stop payment on the check. Under the new law, such a call is binding upon the bank "only until the customer has had a reasonable opportunity to send the bank a written confirmation."

Another Provision

The code also provides:

"The burden of establishing the fact and amount of loss resulting from the payment of an item contrary to a binding stop payment order is on the customer."

Pennsylvania, in enacting the code last year, became the first state to do so under a plan to make it law throughout the United States.

The American Law Institute and the National Conference of Commissioners on Uniform State Laws spent five years and more than $400,000 in drafting the model law.

The code is likely to eliminate a lot of the "fine print" at the bottom of your sales contract. And fuzzy verbiage like "bailment lease," "chattel mortgage," and "conditional sale" will be out the window.

Instead, your contract with a merchant will be known as a secured transaction which in essence simply means an agreement to buy something on credit.

William A. Schander, Philadelphia, former attorney general and chairman of the national group which wrote the commercial code, said the code contains a section designed to eliminate what he termed "the all too prevalent practice of including in fine print of 'boiler plate' in contract forms, terms waiving or modifying fundamental provisions of statutory law which otherwise would govern the transaction."

"Dragon Swallows The Sun" At Dawn Tomorrow; Partial Eclipse

NEW YORK (AP)—A dragon swallows the sun tomorrow morning.

This at least was one ancient superstitious explanation of what millions of Americans should be able to see soon after dawn—a total eclipse of the sun or good portion of it.

The great celestial show, practically the last one this century for many Americans, will be reserved for early risers.

The full blackout, or total eclipse, will be viewed only by persons in a belt 68 to 96 miles wide from Holt County, Nebr., and extending through South Dakota, Minnesota, Wisconsin and Michigan, in the United States. Minneapolis and St. Paul are the only major cities in the path.

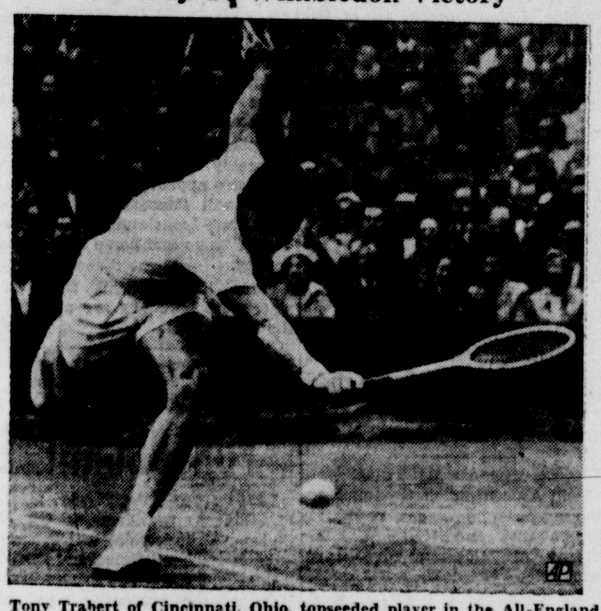
74 Pct. Bite

But other millions should catch a good portion of it if the weather is kind—a 74 per cent bite out of the sun in New York, about 85 per cent in Chicago, 82 in St. Louis, 91 in Denver, 71 in Atlanta, 75 in Washington and 66 per cent in Tallahassee, Fla. Far Westerners will miss out entirely.

The total eclipse begins at 6:07 a.m. (EST) near O'Neill, Nebr., and then the shadow of the moon will race across the earth at a speed of 3,000 miles per hour. It will dart through Canada, Labrador, the tip of Greenland, Norway, Sweden, Russia and Pakistan, with a black sun setting in India 2¾ hours later.

TV will cover the show. NBC and CBS are sharing facilities to telecast from Minneapolis, Chicago and New York on the NBC show "Today" and CBS' "Morning Show." Repeat showings on film are scheduled later in the lay.

On Way To Wimbledon Victory



Tony Trabert of Cincinnati, Ohio, topseeded player in the All-England lawn tennis championships, goes far to his left to make backhand return of shot in quarter-finals match with Mervyn Rose of Australia at Wimbledon, England, June 28. Trabert advanced to semi-finals by trouncing Rose in straight sets, 6-2, 6-2, 7-5. (AP Photo by radio from London)

HEIRESS SHOT BY ESTRANGED MATE AT TRACK

WILMINGTON, Del. (AP) — The estranged husband of an attractive steamship heiress was in custody of police today after a shooting spree at Delaware Park race track yesterday in which his wife and a trainer were wounded.

Fred Hammer, 45, onetime assistant starter at various tracks, was charged with two counts of assault and intent to kill and one count of carrying a concealed deadly weapon.

Victims of the bizarre shooting were Mrs. Andrea Luckenbach Hammer, 33, and Woodrow W. Long. A 2-year-old colt, Now Hear This, once owned by Mrs. Hammer and leased to Long, was struck by a ricocheting bullet.

State police said Hammer's bail was set at $10,500.

Mrs. Hammer, who, doctors said was struck in the right chest by one bullet and in the left hip by another, was described as satisfactory at Delaware Hospital.

Long was merely grazed by a bullet and did not require hospitalization.

Police could provide no immediate explanation for the shooting but it marked another stormy episode in the couple's marriage.

Hammer and Andrea Luckenbach who inherited three million dollars from her father, were married in 1947. The shooting climaxed a series of court appearances dating back to 1949 in which Mrs. Hammer charged her husband with beating her and threatening bodily harm.

Three Governors To Report To Ike

DENVER, (AP)—Three governors who toured Korea on an inspection trip at President Eisenhower's request will discuss their report with him July 9 at the White House.

Gov. Dan Thornton of Colorado made the announcement yesterday. He was accompanied on the trip by Gov. John S. Fine of Pennsylvania and Gov. Allan Shivers of Texas.

Thornton said the drafting of the report has been completed and will be submitted to the three chief state executives for final approval within the next few days. It will then go to the White House, he added.

ADVERTISE IN THE TIMES

On Champ Volleyball Team In France

CORPORAL HEIGES

Cpl. Ronald P. Heiges, son of Mr. and Mrs. Harold Heiges, 127 Buford Ave., was a member of the C Company, 817th EA Bn. team which recently won the 7th EA Brig. volleyball tournament in competition with other service teams at Chateauroux, France.

Cpl. Heiges, husband of Mrs. Jean Heiges, South St., is stationed in England. The Brigade awarded the winning team a 26-inch trophy, in addition to giving cigarette lighters to each of the seven team members. Company C advanced to the title by defeating a total of 16 army teams.

4,300 MADE IDLE BY STRIKE

READING, Pa. (AP)—Some 4,300 workers in the building trades were idle today in a carpenters' strike which shut down a score of construction projects in Berks County.

Local 492 of the AFL Carpenters Union called the strike yesterday after a May 21 vote in which an offer by the Berks Contractors, Inc., of a 6½-cent hourly pay hike was rejected.

Picket lines were thrown up at many working sites including the Grace Mine iron ore operations of Bethlehem Steel Co., a housing development and school here and at Reading Hospital.

Present wage scale is $2.67½ an hour.

Robert Cremer, president of the contractor's group, said: "We are not budging from our offer of 6½ cents."

Jim Gantz, Creasson And Shessley Win

READING, Pa. (AP)—Jim Gantz, Harrisburg Country Club professional, and his two amateur partners copped high honors in the third annual Bob Wallace Memorial Golf Tournament at the Berkleigh Country Club yesterday.

Gantz and two of his partners, Lynn Creasson and Norm Shessley, fired four-under-par 67's to win first and second place. Gantz collected a total of $401 for 18 holes.

He also tied for fifth place in a team with Ben Margevam to score a 69.

YORKER, 6, KILLED

YORK, Pa. (AP)—A six-year-old boy was killed in downtown York yesterday as he was en route to a movie with his brother.

Police said Dennis Leroy Null, of York, was tussling with his brother, Walter, 7, when he darted into the street and into the path of a car driven by John B. Miller, York.

A five-year-old girl lost her life in a similar accident at the same intersection five years ago.

Wanted: 13 Boys For Baseball

A total of 47 boys reported at the Recreation Park Monday evening and registered for participation in the Big Little League which will provide baseball for the 13, 14 and 15 year-olds.

League officials are hopeful that at least 13 more will report and sign up for the final tryout tonight at 6 o'clock. Sixty youngsters are needed to fill the 15-player squads of the four-team circuit which is scheduled to open July 6.

Following the practice session tonight a meeting of the board of directors and managers of the league will be held at 9 o'clock at the American Legion Home, Baltimore St., to select squads.

The league is open to all boys residing within the area covered by the Gettysburg Joint School System regardless of where they attend school.

It has been agreed by league officials that boys will be permitted to use any type shoes they desire — metal spikes, rubber spikes or without spikes of any kind.

ANDRADE KO'S TOUGH DIGILIO

NEW YORK (AP)—Cisco Andrade, a picture fighter with a dazzling jab and blinding speed, has made a sensational New York debut by knocking out stubborn Johnny DiGilio.

The 23-year-old Compton, Calif., boxer, unbeaten in 25 pro starts, looks like a man for the future in the lightweight class. And the future may not be too far away.

"We'd grab Paddy DeMarco (the champ) tomorrow if we got the chance," said Manager Ralph Gambina in the dressing room at St. Nicholas Arena after the fight last night.

Earlier, Andrade had flattened 21-year-old DiGilio in 2:08 of the 10th and final round. Bleeding from the nose and a cut over the left eye, DiGilio collapsed under an Andrade right. Referee-Ray Miller didn't even bother to count.

Andrade weighed 135, DiGilio, 140.

Cartier Wins

At Brooklyn's Eastern Parkway, Walter Cartier was decked in the fifth round and staggered in the sixth but had complete control of Tuzo Portuguez the rest of the way and won a unanimous decision in 10 rounds.

Both fighters were warned constantly by Referee Jack Watson for fouling and Portuguez was penalized the third round for low blows in a bruising battle.

Cartier weighed 164½, Portuguez, 161.

ARCHEOLOGISTS SAY PYRAMID OF THIRD DYNASTY

SAQQARA, Egypt (AP)—Top Egyptian archeologists said today the ruined step pyramid recently discovered in this burial ground of early Egyptian Pharaohs was that of Sekeim-Khet, a ruler of the ancient third dynasty.

The alabaster sarcophagus in the pyramid's main burial chamber was opened Sunday but was found to be empty.

The announcement of the Pharoah's name was made by Zakaria Goneim, the discoverer of the pyramid. Speaking to Egyptian Premier Gamel Abdel Nasser and a group of newsmen touring the area, Goneim said the ruler's name appeared on the covers of several jars found in the pyramid's chambers.

Mustafa Amer, Egypt's director general of antiquities, said Sekeim-Khet was a member of the Third Dynasty which reigned over the Nile territory around 2750 B.C.

Except for the belief that he must have been a close successor of Zoser, the greatest of the Third Dynasty Pharaohs, almost nothing is known about Sekeim-Khet. His pyramid is near the great step-pyramid of Zoser, a tourist attraction for centuries.

The Saqqara burial ground is 20 miles south of Cairo.

"TOMMY" BOLT WINS PLAYOFF IN CONNECTICUT

WETHERSFIELD, Conn. (AP)—Although Tommy Bolt and Earl Stewart didn't know it at the time, Bolt settled the Insurance City playoff in about 10 minutes yesterday.

Actually, the big New England sports event wound up in an anti-climactic finish on the 18th, where Stewart conceded just as a heavy shower came up, but what turned out to be the decisive action occurred on the first hole.

The battle for the $2,400 top money between these Texans hardly was under way when Bolt sank a six-footer for a birdie, while Stewart, hurt by a slice off the tee and an erratic chip, holed out in 5.

That gave Bolt a two-stroke lead right away, a handicap which Stewart eventually cut into, but was never able to overcome. Bolt and Stewart birdied the second, and Bolt gained a three-stroke advantage with another birdie on the third, his biggest margin of the day.

His putter cooled off after that, however, and at the 18th tee, Stewart trailed by only one stroke.

Probably because he was pressing too hard, Stewart's drive went out of bounds by 14 inches. He had to drive again, which counted as his third shot, and his approach landed on the edge of a trap.

Meanwhile, Bolt, playing safe for his first major victory since winning the Miami Beach four-ball with Dick Mayer last March, was on the green in two, with an easy par 4 in sight. Stewart pitched toward the pin, realized the contest was over and conceded.

Stewart, won $1,800, and with Bolt split half of the gate receipts yesterday, valued at about $1,000.

Dugan Yields One Hit; Springers Win

A brilliant one-hit pitching performance by Lee Dugan featured the 1-0 victory gained by York Springs over Plainfield Monday evening in a Bi-County Baseball League game at York Springs.

Dugan fanned seven and walked six. The Springers got but three hits off Bill Zellers, two by Terry Hutton. The only run of the game came in the first inning when Hutton singled and raced home on a double by Stan Cline.

Score by innings:

Plainfield ..... 0 0 0 0 0 0 0—0-1-1
York Springs .. 1 0 0 0 0 0 x—1-3-1

Batteries: York Springs, Dugan and Coulson; Plainfield, Zellers and Evelhock.

SENT 10-DAY NOTICE

Wilmer M. Tate, 46 Steinwehr Ave., has been issued a ten-day notice to appear before Justice of the Peace Robert P. Snyder on a charge by borough police of driving too fast for conditions.

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Hope To Avert Breakdown Of British-American Cooperation Despite Persistant Disagreement

By JOHN M. HIGHTOWER

WASHINGTON (AP) — President Eisenhower and Prime Minister Churchill end their historic unity conference today in evident determination to avert a breakdown of British-American cooperation despite persistent disagreement on major Communist issues.

The two leaders scheduled the last of a series of meetings stretching over five days. A statement of "basic principles" was promised for shortly thereafter.

Then the 79-year-old Churchill takes off for a brief visit to Ottawa, Canada, on his way home to London.

Try To Live With Russians

He leaves behind a ringing appeal for a "real good try" at living peacefully with Soviet Russia.

Two accomplishments of the talks were set out yesterday in a joint statement by the American and British leaders.

They agreed to "press forward" plans for a collective defense against communism in Southeast Asia whether the Indochina war is settled or whether it goes on. And they agreed that the projected European Defense Community provides the best means for rearming France other means of doing this will be considered if French approval of EDC is not given promptly.

Says U.S. Policy Too Rigid

Churchill then replied to questions at a press luncheon attended by more than 800 newsmen and British and American officials and diplomats. Some who heard him gained the impression that one of his motives in coming to the United States now was to deliver a plea for an all-out attempt at getting along with the Russians, as an alternative to what he termed the "doom-laden" condition of the world today.

It is no secret that many Britons fear U.S. policy toward the Soviet Union and Red China has become too rigid.

He made clear repeatedly that in his opinion the basis of any effective policy by the Western Powers toward Russia must be the unity of the United States and Britain.

Wants Non-Aggression

He emphasized, as Foreign Secretary Eden had done a week earlier, Britain's interest in having a nonaggression guarantee for Southeast Asia.

He argued that while the Locarno Treaty of 1925, establishing nonaggresson guarantees in Europe, had not served to prevent Hitler conquests. He thought the reason was that the United States was not in the pact. He contended that in any such arrangement today, wherever applied, the participation of the United States would make it a "real help to the bewildered world."

The outcome of the Churchill-Eisenhower talks, as partially disclosed in the official statement and as amplified privately by British and American diplomatic sources, showed that a number of agreements were reached by concession and compromise and that understanding of disagreements was advanced far beyond the state of angry suspicion in which British-American relations stood when Churchill and Eden came here last Friday.

The Major Results

Here are the major results:

1. Britain and the United States will proceed to draft various alternative plans for collective action to defend Southeast Asia. From the American point of view, this is a considerable gain. The American position is that such joint action should have been started three months ago, but is better late than never.

2. The British-American consultations will lead eventually into talks with other nations and the calling of a conference to complete the proposed coalition.

3. Britain, according to British informants, will go ahead and explore the possibilities of making a Locarno-type nonaggression pact for Southeast Asia. But the United States will not participate and almost certainly will not sign any such treaty.

4. In Europe, agreement was reached not to press now for an alternative to EDC as a solution of the problems of West Germany. Rather, the two powers will keep urging France to ratify EDC, a proposed six-nation army to include West German troops.

SULKIES CRASH; DRIVER KILLED

COLUMBUS, Ohio (AP) — Driver Carl Short, 29, of New Holland near Washington Court House, Ohio, was killed last night when thrown from his seat in a collision of three sulkies at nearby Hilliards Raceway. He suffered a fractured skull.

Two other drivers were injured, one seriously, in the sixth race tumble. Bob Seabrook, 41, of Urbana, Ohio, suffered a broken leg and broken hip. Bill Overdorf, the third driver involved in the collision, received minor injuries.

Raceway officials said Fleet Mite, a 4-year-old brown horse, stumbled and fell at the first quarter pole. He was driven by Seabrook.

Navy Command, handled by Short, pounded close behind and crashed into the fallen horse. The impact threw Short into the infield as a third sulky rammed the other two.

Short's wife, Thelma, and parents, Mr. and Mrs. Otis Short of New Holland, were at the track when the accident occurred.

Race track officials said none of the horses was injured.

WRONG AD MIXTURE

ANN ARBOR, Mich. (AP)—Ignoring consumer emotions can result in boners that boomerang, a University of Michigan advertising conference was told. Edward H. Weiss of a Chicago agency said one soup mix offered a hosiery premium. It failed because of what he called the psychological equivalent of "feet in the soup — a thoroughly unappetizing connotation."

Favor Legalizing Bingo And Betting

PITTSBURGH (AP) — The resolutions committee of the Pennsylvania Assn. of Boroughs, holdings its 43rd annual convention, today mulled over proposals to legalize bingo and horse racing and betting in the state.

Montgomery County members advanced a proposal yesterday at opening of the four-day meeting to legalize bingo on a local option basis for the benefit of non-profit organizations.

In asking for legalized horse racing and betting, Norristown members proposed that revenues go to cities, boroughs and townships for the creation of youth centers.

If the resolutions committee acts favorably on the proposals and if delegates approve them, the association will introduce bills in the next State Legislature for legalization of bingo and horse racing and betting.

Some 1,300 officials from the state's 945 boroughs are attending the convention.

SELECT PREXY FOR BUCKNELL

LEWISBURG, Pa. (AP)—Dr. Merle M. Odgers, president of Girard College, Philadelphia, will become head of Bucknell University Dec. 1

Odgers election as the 10th president of the university was announced yesterday by Dr. Joseph W. Henderson, chairman of the Bucknell board of trustees.

The Philadelphia educator will succeed Dr. Horace Hildreth, who resigned last year to become U. S. ambassador to Oakistan.

Dr. Odgers was graduated from the University of Pennsylvania and has been head of the Girard school since 1936. He taught for 14 years at the University of Pennsylvania and is a trustee of the institution.

He has been awarded honorary degrees by Temple University, Ursinus College and Pennsylvania.

He is a member of Phi Beta Kappa, L'Association Gulliaume Bude of Paris, the Newcomen Society of England and the English Speaking Union of the United States.

EX-BUTCHER IS RR PRESIDENT FOR $1 A YEAR

ANDERSON, Ind. (AP)—Ike Duffey says it's more fun to have a private car on the Central Indiana Railway than to draw a salary as president. Almost every Saturday and sometimes once or twice during the week he rounds up a group of "neighbors" on the 44-mile line and they ride in the luxurious private car attached to a freight train. His wife serves hors d'oeuvres.

"Anyone who wants to play railroad can come and we'll play railroad," Duffey says.

$1 A Year Man

Behind the fun is solid business success. The little line had been piling up big losses since 1899 — as high as $249,000 in one year — when Duffey was made president in mid 1951. That year there was $8,900 profit. Last year there was $39,787 net, and he was offered a salary. He took the private car instead and still works for $1 a year.

Duffey got into the livestock and meat business at 16 and friends say he made a million before he was 26. He retired at 43, owner of three packing plants. But he couldn't take retirement and he loved railroads. That's when he applied for the unpaid job as railroad president. With 32 employes, he began to dig the 44 miles of track out of the weeds.

"Everyone along the railroad is our neighbor," he says. "I don't know anything about the mechanical side of it and I don't care to. I just love the click of wheels on the rails."

He's spruced up railroad buildings and encouraged new businesses along the line. One firm which bought an old plant couldn't even find the railroad siding in the weeds. But that kind of thing is changing fast.

He spends most of his time out on the line and the thing he stresses most is neighborliness. The birthday of a customer's child is a good excuse for a trip in the private car. When one family lost its home in an explosion, there was a box car for temporary furniture storage.

He still sponsors baseball excursion trains to Cincinnati, something he started before he quit the meat packing business. But most of his attention goes into the railroad.

"I don't feel the Central Indiana is on a sound basis yet," he says. "When it is, well, then we can talk about a salary."

HARRY TRUMAN IS IMPROVING; DOCTORS WORRY

KANSAS CITY (AP)—Harry S. Truman's condition was listed today as improved although doctors still indicated concern over his reaction to drugs.

The former President's recovery from an emergency appendix and gall bladder operation June 20 has been hampered by his hypersensitivity to antibiotic drugs needed in the treatment. His condition still was serious and he showed fatigue, Research Hospital reported.

A hospital spokesman said last night that there was general agreement among Dr. Wallace Graham, Truman's physician, and other doctors assisting in the case "that his condition is quite unusual and requires special bacteriological studies and treatment."

Specialists Helping

Two specialists in antibiotics have helped as consultants. They are Dr. Alan Wright and Dr. Frederick C. Fink of Brooklyn, N.Y. They are with Charles Pfizer & Co., a pharmaceutical research firm.

Dr. Fink was understood to have returned to New York with specimens for laboratory study in n effort to determine what drugs could be used safely in fighting infections.

The hospital's report last night said Truman had slept most of the day and that "his chemical and physiological balance has been kept within normal limits."

He was able to take soft and liquid foods, such as eggs, jello and broth. His temperature fluctuated during the day between 99.4 and 100 degrees.

Yesterday, Trumans' 35th wedding anniversary, a cake was prepared by the hospital. Mrs. Truman visited her husband and said he seemed to be in good spirits and more alert.

Poet's Collection Brought To U.S.

NEW YORK (AP)—A collection of 200 letters, papers and manuscripts of Percy Bysshe Shelley, the poet has been brought to America by Lord Abinger of Clees Hall, Suffolk, England. The collection traces the lives of Shelley, his wife, Mary; and her parents. It includes Shelley's diary, beginning with an account of his elopment with Mary Godwin, then 16, with pursurers at their heels.

Mary's manuscript of her famous novel, "Frankenstein," written when she was 19, is included. The collection was inherited by Lord Abinger when he succeeded to the title in 1943.

ADVERTISE IN THE TIMES

Wierman's Mill

WIERMAN'S MILL — Miss Helen Hantz has returned to her home here after spending 10 days with her brother, Glen Hantz, Philadelphia.

Six members of a Boy Scout troop from York Springs camped over the weekend along Bermudian Creek.

Mr. and Mrs. John Pentz recently spent several days at Ocean City.

Milton Gettys was included in a group of 20 men who were on a fishing trip to Rehoboth Beach, Del., over the weekend. They caught 185 fish.

Mrs. Charles Wishard, Miss Helen Beam, Mr. and Mrs. Robert Huber, Harrisburg, visited Mrs. Jonas Kieffer and Mr. and Mrs. Brinton Wastler, Sunday. A. W. McCleary, Chambersburg, has concluded a visit of several weeks with Mrs. Kieffer and the Wastlers.

Miss Beatrice Rupert and J. R. Rupert, Carlisle, recently visited Mr. and Mrs. Hiliary R. Kennedy.

Mr. and Mrs. Brinton Wastler attended the Hanover Horse Show, Saturday and Sunday.

Mr. and Mrs. Wimbert Neely and Mr. and Mrs. Orpheus Diller returned home Sunday after spending several days with Mr. and Mrs. John Neely and family, Broomal, Pa.

Put Blarney Stone In Chapel Altar

RINDGE, N. H. (AP)—A piece of Ireland's famed Blarney Stone is among stones from many nations that form the altar at the Cathedral of the Pines here. The Cathedral, an open air sanctuary amid pines on a New Hampshire hillside, is a memorial to all soldiers who died in World War II.

Douglas Sloan, who founded the nonsectarian cathedral after the death of his Air Force son, Lt. Sanderson Sloan, received the Blarney Stone fragment from J. W. Chapman of Lynn, Mass.

It had been in the Chapman family for 100 years. In the 1850's a boy from Ireland crossing the Atlantic fell overboard and was rescued by one of Chapman's ancestors. In gratitude the lad gave his rescuer his most prized possession, the piece chipped from the Blarney Stone.

The Blarney Stone is now guarded so that souvenir seekers can no longer take any of it.

Guatemalan Rebels Keep Up Fight To Upset Government

By SAM SUMMERLIN

TEGUCIGALPA, Honduras (AP)—Col. Carlos Castillo Armas' anti-Communist rebels kept up their fight today to overthrow the Guatemalan government after demanding the "unconditional surrender" of their country's new ruling military junta of top army officers.

The Guatemalan radio reported yesterday afternoon that insurgent planes had bombed the capital. Then the station went off the air.

A communique from the rebel headquarters made no mention of the bombing, but earlier rebel broadcasts had warned that air strikes would be renewed unless Col. Carlos Diaz, the new "provisional President" and head of the junta, gave up.

Reds Outlawed

Diaz, former army chief of staff, took over Sunday night after the army-forced resignation of left-wing President Jacobo Arbenz Guzman. The new military regime promptly outlawed the Communist party, but this failed to placate the anti-Red rebels driving toward the capital from the Honduras border.

The rebel radio labeled the change-over in Guatemala City a "desperate maneuver" made "on orders from the Kremlin." It charged the "simulated outlawing" of the Communist party was decided upon in conferences between leaders of the junta and top Guatemalan Reds.

Committee To Visit

In Washington, the council of the Organization of American States (OAS) called for Western Hemisphere foreign ministers to meet in Rio de Janeiro July 7 to consider means of stemming Red penetration into Guatemala. The council decided to go ahead with plans for the meeting despite Guatemalan declarations that the party had been banned.

The Inter-American Peace Committee, a body within the OAS, prepared to go to Guatemala today on a fact-finding mission. The Guatemalan Embassy in Washington assured the committee it would not be barred from the fighting area, despite the change in government.

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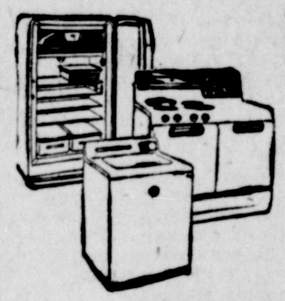

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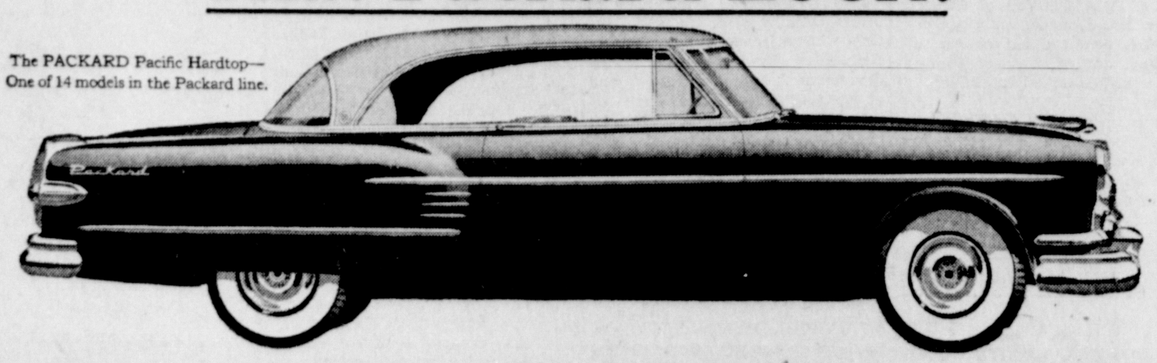

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JULY 16th and 17th

EXHIBITS MUST BE IN BY 2:30 P.M. JULY 16TH

RULES FOR EXHIBITORS!

1. Anyone living in Adams County may enter an exhibit. The cherry dish will be prepared at home and brought to The Gettysburg National Bank by 2:30 p.m. on July 16 for judging. The cherry dishes will remain on exhibit until 8:30 p.m., July 17.
2. A recipe should be submitted. This should be typed or printed in ink on a 5x7-inch card.
3. Each person will supply his own dish for displaying the product.
4. Tart red cherries should be used.
5. There will be six classes:
   Class 1. Pie (Double Crust or Single Crust)
   Class 2. Tart (Display two)
   Class 3. Pudding (Cake batter with cherries mixed through)
   Class 4. Cobbler (Biscuit or batter type plus cherries)
   Class 5. Cherry Preserves (Displayed in standard jelly class with lid)
   Class 6. Drink (Appetizer—refreshments—one quart. Displayed with pitcher, glasses and tray.)

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By MABEL FLANLEY
Executive Director
Processed Apples Institute, Inc.

With every year, there are better apple products coming off the line in processing plants. With each new pack, more alert and wise homemakers are becoming enthusiastic boosters of apple sauce and apple slices in cans and jars — also apple juice. Credit for this is due in part to the sales and merchandising efforts of processors and to the public relations and promotion program conceived and put into action by the Processed Apples Institute, Inc.

The Institute was organized just three years ago this month. In the summer of 1951, a huge surplus pack glutted the market. Processors, ready to start on the new pack, recognized that national consumption of apple products would have to be increased greatly to sell such large amounts. Mr. M. E. Knouse was one of the leaders of the processors from Pennsylvania, Virginia, New York State and Michigan who joined together in the Institute to work to that end. Later canners from California joined the group. A number of suppliers of jars, cans, bottle tops, labels and other canning items support the Institute as associate members.

Promote Apple Interest

The program of the Processed Apples Institute — often called P.A.I. — is set up to promote interest in quality apple products, with the goal of selling more apple products. Its success is apparen in the steadily rising sales of apple products over the past three years. This summer there is a real demand for apple products to fill the empty shelves in store throughout the country.

How does the Institute carry out its job of increasing consumer interest in canned apples, apple sauce and apple juice? (These are the three products promoted by the program.) Primarily by demonstrating to American homemakers what versatile, tasty, practical foods these are. This means keeping consumers constantly reminded of apple products and introducing them to all the many ways the products can be used.

Each month more than 1,500 food editors on newspapers throughout the country receive a release called "Apple Happenings" from the Institute, with pictures and new recipes for apple dishes. A radio version filled with recipes and suggestions for using apple products is mailed to more than 800 women broadcasters. These women on radio programs and in their daily food columns tell the women in America's kitchens how to use apple products.

Recipes and Ideas

Special recipes and food ideas are sent to national magazines and syndicated columnists. A member of the Institute's staff makes regular calls on the food editors of the magazines to help present the best new ideas for the use of apple products to their readers.

Some idea of the scope of the magazines is indicated by circulation figures for nine months of the season just ending. From August 1st of last summer to May 7th, magazine stories and food ideas concerning canned apples reached 138,107,606 readers. The circulation of the newspaper stories, on a conservative basis, ran to 1,323,733,200!

The recipe program not only shows women new ways of using apple sauce, apple slices and apple juice, but it also "glamorizes" the old uses we all know and demonstrates anew the convenience, economy and versatility of the products.

One of the important ways in which sales of apple products are sent up is through cooperation with manufacturers and promoters of other foods. These demonstrate how well apples go with other foods, and induce supermarket and grocery store managers to give added display and promotion to processed apples. Some of the other foods with which apples have been combined for greater consumption are cheese, milk, meat. This fall markets and grocers, magazines, newspapers, radio and TV will be promoting "Kraut, Pork 'n' Apple Dinner Season" from October 15 to November 30. Thousands of women will accept the suggestion to serve kraut, pork and apples at that time because they will be reading so many good recipes and ideas that they will be moved to try them. That means that thousands and thousands of cans and jars of apple products will be bought.

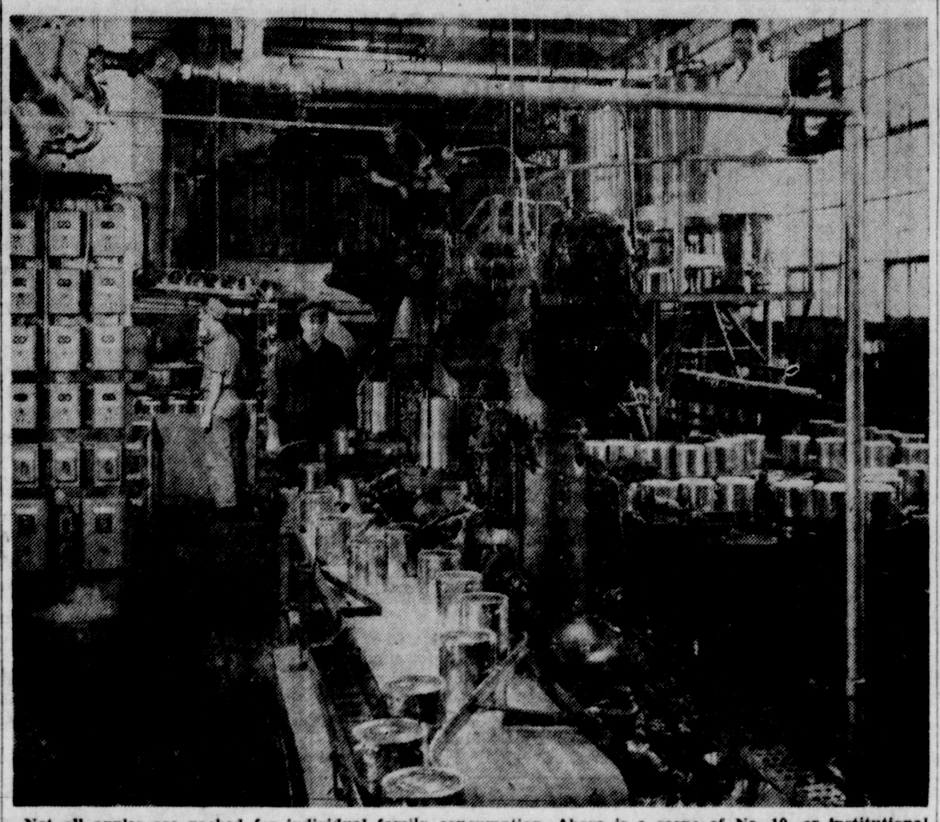
Institutional Use

The Processed Apples Institute is working also to increase use of apple products by restaurants, schools and other institutions which are customers for the Number 10 pack. Special recipes for quantity service have been developed and distributed to restaurants, cafeteria, dining car systems, hospitals and schools. Right now new quantity recipes are being developed and tested. These will be ready in the fall and will be the signal for new restaurant interest in apple products.

Also scheduled for completion early in the fall is a new booklet filled with new recipes to add to the growing P.A.I. list. Already published and widely circulated among editors and others whose business is food are "All About Apples" and "A Treasury of Apple Pies."

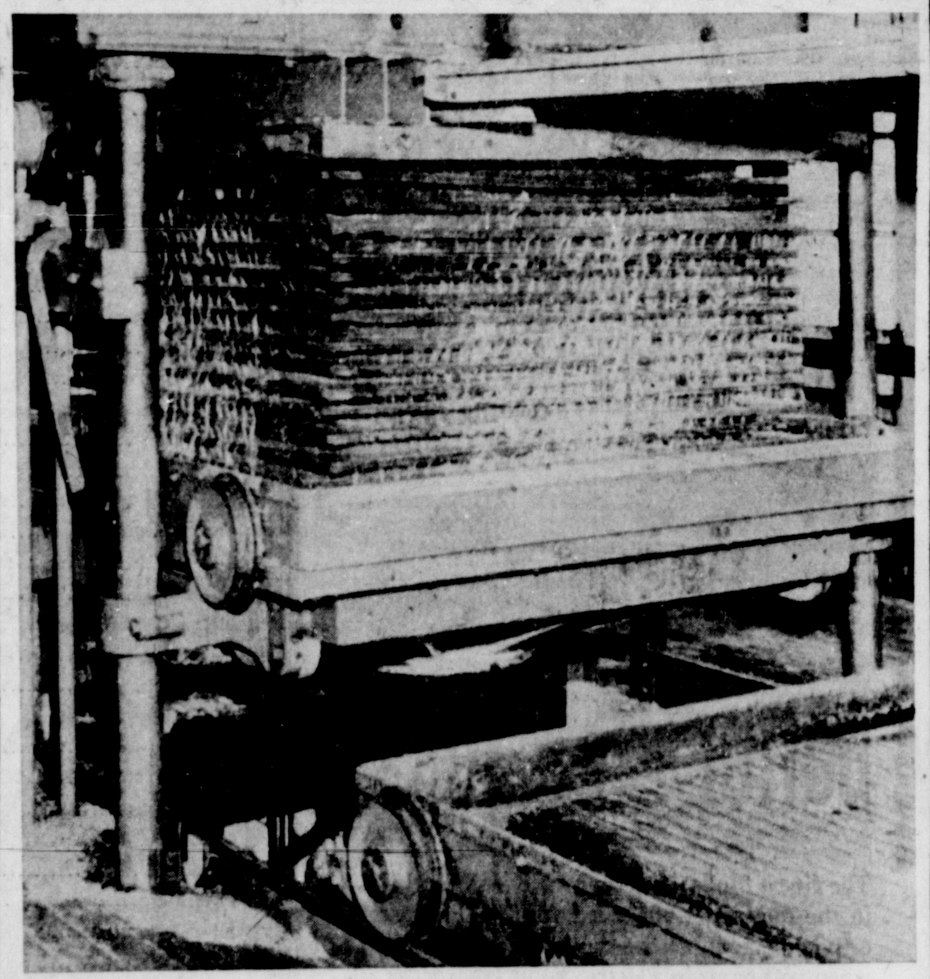
Each part of this program makes it easier to sell apple products. In the three years the Institute has been in existence, it has managed to achieve for all associated with the apple processing industry three important things. The first is an increased demand for apple products — which means more business and more work. The second is a steadier market for apple products — which means better conditions all around. The third is a continuing plan and program to keep apple products up front where the consumer is concerned, no matter what the size of the crop and the pack. That offers stability as well as promise for the future — and the future for apple products has never looked so good!

For Peach salads: fill peach half with cole slaw and top with second peach half . . . fill peach half with raisin, date and peanut butter mixture and top with second half . . . fill peach center with mixture of cottage cheese and lemon rind, top with second half. Serve on salad greens with mayonnaise.



Not all apples are packed for individual family consumption. Above is a scene of No. 10, or institutional size, line at Knouse Foods Peach Glen plant.

Scenes like this will be re-enacted at the Peach Glen plant of Knouse Foods early in July with the first delivery of red cherries for the manufacture of Lucky Leaf pie fillings and water-packed cherries.



One of several huge presses at the Scotland plant of Knouse Foods, shows gallons of juice flowing from all sides of juice trays in the manufacture of Lucky Leaf apple juice.

CO-OP MANAGER LAUDS KNOUSE

By H. S. AGSTER
Exec. V. P. and Gen. Manager
Pa. Farm Bureau Coop Association

Most farmers and others today realize that orderly marketing, processing and distribution of farm products is imperative if the agricultural economy is to be in balance and in proper relationship with other segments of our nation's economy.

It is to the everlasting credit of officials and member-farmers of Knouse Foods, Inc., that they fully recognized this more than five years ago and immediately set about to fashion for themselves a "tool" which they could use to help solve their own economic problems.

Knouse Foods deserves high commendation for its efforts through these past five years in planning, organization and directing an operation which has proved highly beneficial not only to farmers, but to consumers of its food products as well. Farmers have received the best possible returns on investments of their time and capital. Consumers have benefited through high grade products at the best possible prices.

I know I speak for all members of the Pennsylvania Farm Bureau when I offer the heartiest congratulations to Knouse Foods for a job well done and wish you Godspeed in all your future endeavors.

Canned apple slices, heated, are delicious as a vegetable accompaniment with broiled fish or chicken

Apple Juice Suits Variety Of Tastes

Even a product such as pure apple juice comes in two styles to suit a variety of tastes.

One is clear, clarified apple juice. The other is non-clarified juice which simply means that some of the pulp has been left in. Some like it clarified, some like it non-clarified.

It's delicious in both kinds. So take your choice for here is apple juice to your taste, in your style, for your convenience.

Lucky Leaf Article In Reading Railroad Magazine Tells Knouse Story In State Fruit Feature

Lucky Leaf stories carry the history of Knouse Foods Cooperative into many strange places. The Reading Railroad magazine, May issue, publishes a factual picture feature entitled "Lucky Leaf," which follows in full:

A French high school girl recently arrived in central Pennsylvania as an exchange student, and after two or three days as the guest of her "foster parents," asked to be shown their coal mines.

She was surprised to learn that her hosts did not own a mine—only a fruit farm.

"But we have been taught in school that in Pennsylvania there are only coal mines—that everyone who lives in the state is either a miner or a mill worker!" she exclaimed.

And, while millions of tons of coal and iron and steel products move out of Pennsylvania by rail and truck, so do thousands of tons of the state's multi-million-dollar farm crop—fruit.

Heart Of Area

Heart of the state's fruit crop is the Adams-Franklin-York County area, where a crescent-shaped strip of about 60 square miles of fertile mountain soil provides some of the nation's best fruit. It was in this area, five years ago, that the country's largest grower-owned apple processing cooperative sparked renewed interest in Pennsylvania's fruit industry that had its beginnings nearly 100 years ago when the first commercial apple orchard was planted near Arendtsville in 1866.

Rail facilities had been established many years earlier to transport slate and coke from Pine Grove Furnace, and, in 1907, the first commercial processing company was established at Biglerville and was wholly dependent upon Reading Railroad to handle incoming supplies for processing and forwarding the finished product. In 1917, another processing company made its appearance at Peach Glen, seven miles north of Biglerville, on the Reading line connecting Harrisburg and Gettysburg.

The Peach Glen plant, which today is the hub of Knouse Foods Cooperative's four-plant operation, packed apples at the rate of 400 bushels a day. All preparation was performed by hand and the process was extremely slow and arduous. By 1925, when M. E. Knouse, a farmer and former country storekeeper of renown in Adams County, purchased the plant, the future of processed apples indicated unlimited possibilities, and Knouse Corporation expanded the Peach Glen operation to a 2,250-bushel capacity. Four years later, this firm was processing an additional 1,000 bushels of fresh apples a day into slices, sauce, butter and had a million-gallon vinegar operation. The Peach Glen plant today has a 7,500-bushel-a-day production program.

Pioneer Of Quality

A fruit grower who had experienced all the intricacies of raw fruit production and a businessman with an uncanny insight into the future of the industry, Mr. Knouse was one of the pioneers of "quality" fruit for both fresh and processing markets, setting standards that were higher than processors had ever before demanded. With complete grower confidence, he was able to influence his friends in fruit production to concentrate on growing better grades of raw products as a means of more efficient farming that resulted in higher individual returns. As a result of scientific raw fruit production, farmers received higher returns for the fresh fruits, and processors were able to establish themselves as canners of high-quality surplus rather than canners of low-quality raw products.

Consumer demands for the improved quality of processed apple products were sufficient to warrant further development, and, in 1930, the expansion-minded Knouse Corporation built a 100,000-bushel cold storage plant as a means of successfully holding fresh supplies that would enable them to extend production over a longer season, as well as to enable them to accept larger quantities of freshly harvested apples for processing. However, by 1935, production had tripled the 100,000-case record established 10 years earlier, and a second 100,000-bushel storage was necessary to meet the constantly increasing demands on the industry.

In 1946, the Peach Glen firm was absorbed by National Fruit Products Company, Inc., with headquarters in Winchester, Va., and was known as the company's Northern Division. However, in 1949, due to an expansion program that required concentration on their Southern holdings, National Fruit offered the Peach Glen facilities for sale. Growers who had prospered under the program inaugurated by Knouse Corporation agreed that the time had come for them to chart their futures by buying existing facilities as a means of personally carrying their products to the final markets.

Three hundred fruit growers in Pennsylvania, Maryland, Virginia and West Virginia pooled their resources to provide the necessary cash to purchase the Peach Glen operation, and were able to obtain additional financial backing to enable them to begin operating as Knouse Foods Cooperative, Inc., on April 1, 1949. They were aware of their responsibilities and were determined to establish themselves among the leaders in the apple processing industry.

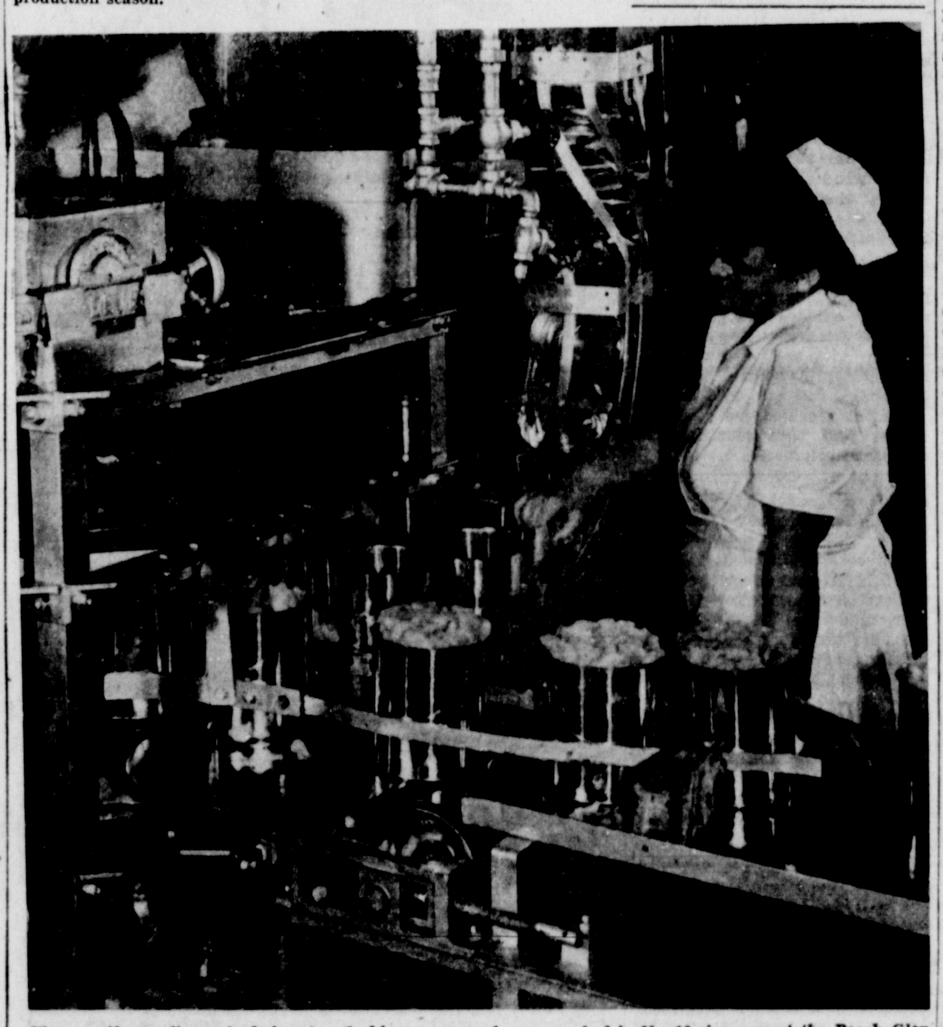
Inasmuch as many of the Cooperative's grower-members produced sour cherries, the purchase of an existing cherry processing plant at Orrtanna, at the opposite edge of Adams County, was necessary, as was the acquisition of additional apple processing facilities at Chambersburg and Scotland, in Franklin County. Today, Knouse Foods Cooperative has been accepted by the industry as a well-rooted establishment that is destined to hold its position with the top echelon of America's fruit processors.

Under the Lucky Leaf label, Knouse Foods today enjoys national recognition for its quality fruit products, which include apples and apple products, peaches, cherries, tomato juice and the newly developed family of fruit pie fillings.

Manufacturing materials for two of Knouse Foods' four plants are delivered via Reading Railroad, and the major portion of finished products from all four plants are forwarded on this line. While the company has found its own tractor-trailer fleet expedient to the delivery of goods to inland points, Reading Railroad is helping Knouse Foods Cooperative show the rest of the country that Pennsylvania, "the industrial state," also is an important fruit state.

Pennsylvania's Stayman apples represented more than 20 per cent of U. S. production of that variety during 1953.

Research and development and quality control of all Lucky Leaf products are carried out in the completely modern laboratory at the Peach Glen plant of Knouse Foods. Laboratories are complete at each of the firm's other three plants, where technicians are present throughout production season.



Firm, uniform slices of choice Appalachian area apples are packed in No. 10 size cans at the Peach Glen plant of Knouse Foods. Above, filled cans emerge from filling machine enroute to closing machine.

Apple Slice Supply Lower This Year

Although apple packers this year processed over 400,000 cases more apples than they did last, the total canned apple slice supply is over 700,000 cases less.

This is accounted for in the million-case reduction in the canned apple carryover inventory this year. The Processed Apples Institute points out that packers carryover of 1,279,639 cases. This amounted to less than 180,000 cases of apple slices, largely a result of P.A.I.'s promotion program popularizing canned apples for many culinary uses besides the traditional filling for apple pie. The canned apple pack reached 2,937,295 cases by the beginning of April.

CANNERS KEEP PRICES DOWN

Food canners have achieved an economic miracle They have managed to keep the price of canned foods low while their major costs of labor and materials have increased sharply, it was declared recently by E. E. Willkie, of Bellingham, Wash., president of the National Canners Association.

Canners now pay two and a half times more for raw food and three times more in wages than they did fifteen years ago. Yet the cost of canned foods is only 66 per cent more than in 1939.

In terms of the last five years, canned food prices have increased only 3 per cent while prices of all foods have gone up 14 per cent.

Below OPS Ceilings

And today's canned food prices average 7 per cent below the OPS ceilings in effect in June, 1952.

Canners have been able to hold the price line because of their ingenuity in effecting new efficiencies in operation and because of the relatively high level of production during this period.

Canned foods are, of course, known for their economy. For years the products in cans and glass have been available on grocers' shelves from January through December, always at a nearly constant price regardless of season.

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Knouse Foods Co-operative, Inc.

REYNOLDS WINS $175,000 SUIT AGAINST PEGLER

NEW YORK (AP)—Author Quentin Reynolds today won a $175,000 cash award and a token moral victory in a federal libel action against newspaper columnist Westbrook Pegler.

An award of $175,000 levied against Pegler, the Hearst Corp. and Hearst Consolidated Publications, Inc., was believed to be one of the largest, if not the largest libel award ever made in a U.S. court.

But the jury also awarded Reynolds only one single dollar to compensate him for loss of earnings, damage to his reputation and mental anguish suffered over the past four years from a defamatory Pegler column on which the $500,000 suit was based.

Held "Defamatory"

NEW YORK Pegler-Reynolds N10 insert after third graph

Reynolds in the course of the seven-week case had claimed he lost a fortune in the magazine and entertainment fields because of the Pegler column.

Federal Judge Edward Wernfeld, in chargining the jury, declared the column, published in 1949, was defamatory and libelous in itself as a matter of law.

He urged them to "use your common sense" in determining what compensation was due Reynolds for his principal claims of injury.

Warning To Others

Reynolds in the course of the seven-week case had claimed he lost a fortune in the magazine and entertainment fields because of the Pegler column.

In effect, the jury, which had been deliberating since noon yesterday, decided he was not injured gravely at all.

The $175,000 was awarded as punitive damages, which the judge had explained took in "actual malice . . . ill-will, spite, hatred, intent to injure" and was also designed to prevent repetition of the offense and serve as a warning to others.

Costly Effect

For Pegler it was the end of a carefully cherished claim that he has never been successfully sued for libel. Previous libel cases have been settled out of court with Pegler claiming he has never been assessed a penny in settlements.

Damages Divided

The jury divided its $175,000 levy among the three defendants: $100,000 against Pegler; $50,000 the Hearst Corp., which distributes the Pegler columns to 186 newspapers; and $25,000 against Hearst Consolidated Publications, which publishes the local Pegler outlet, the New York Journal-American.

Actually, because of a protective clause in Pegler's contract, the Hearst interests and not Pegler will have to pay the $100,000 levied against him.

Deadlocked On Counterclaim

Neither will he have to pay any part of the $1 which was allocated to all three dependants.

There was an immediate motion, however, by Pegler's lawyer to set aside the verdict on the grounds of excessive damages being granted. Judge Weinfeld, who will hear the motion Friday, meanwhile granted a 20-day stay in the award.

The jury also announced it was deadlocked in a counterclaim filed by Pegler which alleged Reynolds had libeled him in a book review published in the New York Herald Tribune nine days before Pegler wrote his Nov. 29, 1949 column.

In Pegler's column, Reynolds said he was depicted as a pro-Communist, a nudist and a man so unfeeling he would propose to a widow on the way to bury her husband. He said Pegler attacked his World War II career as a foreign correspondent for Collier's and "an absentee war correspondent."

That column, Reynolds testified, ended his 17-year association with Collier's and cost him $25,000 a year, made him "dead" in radio and television work (he estimated this loss at $52,000 a year) and was responsible for his being cold-shouldered in Hollywood, where he once earned $100,000 a year.

Processed cheese spreads contain more moisture and less fat than regular processed cheese. The spreads range in flavor from mild to sharp.

Conclusions Of Eisenhower Churchill Talks Not Known; Called: 'No Howling Success'

By JAMES MARLOW

WASHINGTON (AP)—"No howling success."

That's a fitting footnote on the big Washington conference between President Eisenhower, Sir Winston Churchill, Secretary of State Dulles and Britain's Foreign Secretary Eden.

The four men, meeting when the United States and Britain are further apart than any time since the war, got together last Friday. They talked as a quartet and in pairs. Eisenhower and Churchill yesterday issued a joint statement on their talks. It was as vague as a statement of its kind could be.

They said they "would press forward with plans for collective" defense of Southeast Asia against the Communists. But they didn't say what kind of alliance it would be, who'd be in it, or how it would work or even when.

Collective Defense

They said, in fact, they'd consider two plans for collective defense: one in case the French reach agreement with the Communists on a truce in Indochina, another if they don't.

The British, judging from the joint statement, yielded nothing and added nothing new on the problem of Southeast Asia. Eden, before the Geneva conference on Indochina began April 26, said Britain would be willing to consider an alliance.

He laid down a condition: Britain would not take part in such an alliance before the Geneva conference had a chance to show whether it could achieve a truce in Indochina.

Looked To Geneva

According to the language of the joint statement, Britain is still sticking to that policy since the collective defense mentioned in the statement is contingent upon a final settlement, or failure, in the Geneva talks.

From this it would seem that if anyone yielded in these Washington talks it was the United States, which—judging by Dulles' sudden pleas for an alliance before the Geneva conference—wanted it in a hurry.

The joint statement also talked of another problem which has been bothering the United States. This country looked upon the idea of a single European army—made up of West Germans, French and some of their neighbors—as the strongest bulwark against Russian attack in Europe.

Favor Rearming Germany

Eisenhower and Churchill said they agreed Germany should be rearmed and should be a member of the single European army. There was nothing new in that. Both countries had said it for years.

Then the two heads of government added this: "We are determined to achieve this goal" of a rearmed Germany. How are they going to do it if France won't join the single army? Eisenhower and Churchill didn't say. In short, the statement repeated the aims and desires that both countries had mentioned before.

Extreme Measures Get Rid Of Bees

GLANDALE, Calif. (AP) — Fire Marshal A. W. Hunt offered this report today on an explosive bee fumigation conducted by a citizen:

John L. Harris, seeking to eradicate bees in his chimney, climbed to the roof and dropped down a gasoline-soaked rag, unaware that coals still glowed in the fireplace.

The resulting blast blew both bees and bricks into the living room. Mrs. Harris, in another room, and Harris, on the roof, escaped injury. Fire department investigators estimated damage at $1,000.

The evicted bees apparently took up residence elsewhere.

Thieves Try Hub Caps Apologize For Error

NORFOLK, Va. (AP) — Jeff Dane, Norfolk television emcee, recently returned to his parked car and found the following note:

"Sorry, they wouldn't fit. We would have put them back on but we have to try someone else."

The note, signed by a "Mr. X", was lying in two hubcaps that had been pried off Dane's car and left lying beside the vehicle.

Appetites of catfish vary with the temperature of the water. They feed heavily at 70 degrees but will not feed at 40.

WOMAN UNAFRAID—Mary Lee Wheeler, St. Mary's College softball captain, is unawed as she meets Notre Dame's Johnny Lattner in skirt, before benefit game at Notre Dame, Ind.

Mothers Can Watch Church And Children

GARDNER, Mass. (AP)—The Sacred Heart Catholic Church has installed a sound-proofed room to permit mothers of young babies to attend mass while caring for their offspring.

A window facing the altar permits mothers to follow the services.

ADVERTISE IN THE TIMES

Greek Finds Pocket Bible Lost 36 Years

HAMMOND, Ind. (AP) — Police Capt. Namon Dimitroff lost a pocket New Testament 36 years ago while in Greek Macedonia visiting his home town of Dumbeny.

The other day the book arrived at his home by mail. An enclosed note from a Greek soldier said he had found it on a street in Volos, Greece, which Dimitroff did not visit. Capt. Dimitroff had written his Hammond address inside the Bible.

CONFER TODAY IN BUS STRIKE

HARRISBURG (AP)—Representatives of the Harrisburg Railways Co. and its striking employes met across the conference table again today. This is the fourth joint attempt to settle a wage dispute which has left the Capital City without transportation for 71 days.

The company and union represenatives met for two days last week without coming to any agreement on wage increase demands made by the union.

The company said its executive board of directors met earlier to discuss a union proposal that a three-man mediation panel be allowed to sit in on negotiations.

The union has asked for a 20-cent hourly wage increase above the $1.58 paid under the old contract. The company has offered an eight-cent boost with certain fringe benefits.

The union has indicated that it would accept a contract similar to some now in effect in other Pennsylvania cities. Reading was one of the cities cited. Bus drivers there are being paid $1.61 an hour with certain benefits.

Dr. D. L. Beegle
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'53 Ford Victoria	1995	1895
'53 Chev. 4-dr. Styleline Dxe.	1695	1595
'52 Cadillac Sport Cpe.	3295	3195
'52 Chev. Bel Air Sport Cpe.	1595	1395
'52 Nash Cust. Statesman 4-dr.	1595	1495
'52 Nash Super Statesman 4-dr.	1495	1395
'51 Nash Amb. Cust. 4-dr.	1195	1095
'51 Mercury 2-dr. Like new	1395	1295
'51 Olds. 4-dr. "88" Sdn.	1395	1295
'51 Stude. Conv. Cpe., R&H. Like new	1095	995
'51 Buick Roadmaster Riv.	1495	1395
'50 Chev. 2-dr. Styleline Sdn.	995	895
'50 Buick 4-dr. Riviera	1195	1095
'50 Olds. Conv. Cpe. R&H.	1195	1095
'50 Packard 4-dr. Sedan		LIKE NEW
'49 Mercury 2-dr. Sdn., OD.	795	725
'49 Pontiac 2-dr. Sdn.	895	795
'49 Pontiac 4-dr. Sdn.	895	795
'48 Pont. 2-dr. Streamliner	695	595
'51 Packard 4-dr. Like new	1495	1395
'47 Cadillac 4-dr.	995	695
'46 Cadillac 4-dr.	795	695

• • •

	was	NOW	per week
'48 Hudson 4-dr.	$695	$595	$7.95
'48 Ford Club Coupe	595	495	6.95
'48 Nash 4-dr.	595	495	6.95
'47 Chev. 2-dr.	595	495	6.95
'47 Stude. 4-dr.	595	495	6.95
'47 Plym. 4-dr.	595	495	6.95
'47 Pont. 4-dr.	595	495	6.95
'48 Chev. Aero Sdn.	595	495	6.95
'46 Olds. 2-dr. Sedanette	595	495	6.95
'46 Ford 2-dr. Black	595	495	6.95
'47 Packard 4-dr.	195	150	2.56
'42 Oldsmobile Conv. Cpe.	195	175	2.80
'41 Plymouth 4-dr.	195	150	2.50
'41 Dodge 4-dr.	195	150	2.50
'41 Hudson 2-dr.	195	150	2.50
'41 Mercury 4-dr.	195	125	2.68
'47 Plymouth 2-dr.	625	595	7.95
'40 Pontiac 4-dr.	175	150	2.50
'40 Chev. Cb. Cpe.	195	175	2.80
'40 Chev. 2-dr.	125	60	
'39 Plym. 4-dr.	175	125	2.10
'37 Plym. 4-dr.	150	95	6.66
'36 Chev. 2-dr.	75	40	

'40 Stock Car Racer .... Full price $100

	was	NOW
'48 Studebaker ½-ton Truck	$695	$595
'51 Ford ½-ton Truck	995	895

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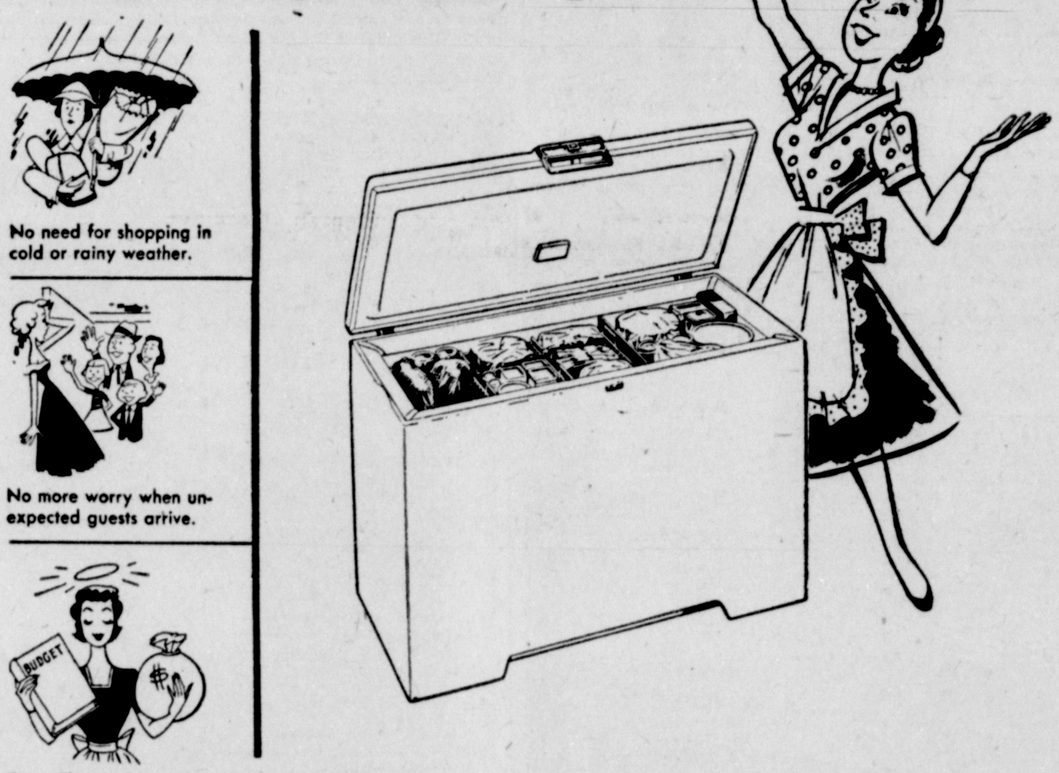

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What's more, you can feed your family better — and for less money. Take advantage of seasonal low prices to stock up on fresh foods —take advantage of spare time to make and store your family's favorite desserts—meats—complete meals. Freeze the finest of this summer's harvest—to enjoy next winter. Take advantage of the great convenience and economy an Electric Food Freezer gives.

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Thursday Night, July 1, at 7:00 P.M.

3 living room suites; dressers; beds and springs; mattresses; chairs; dishes; pots and pans; T-shirts; raincoats; 50 pair shoes; fishing reels; fishing rods; bathing suits; cedar chest; cedar wardrobe; washing machines; jewelry sets; dinette sets; victrolas; ice boxes; refrigerators; radios; tables; brass door pulls; studio couch; Reo 21" power mower; assortment of tools; lot of items too numerous to mention.

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EVERY DAY IS A GOOD DAY TO READ TIMES CLASSIFIEDS!

ANNOUNCEMENTS

Card of Thanks 2

I wish to thank the Biglerville Fire Company, friends and neighbors who helped put out the fire at my home on Saturday.
MRS. LOTTIE IRVIN

The Mummasburg Baseball Club wishes to express their thanks to all those who participated in making their recent festival a success. Also for the use of the field and the many donations.

In Memoriam 3

CULLISON: In memory of my "Pappy" Clarence Cullison, who passed away two years ago today, June 29, 1952.
"I always think of "Pappy"
Whenever things go wrong,
There's something in his memory
That helps to make me strong.
Oh, what a different world we'd have
If everyone could be,
Just a little more like "Pappy,"
The one God gave to me."
Grandson,
LARRY KEPNER

Florists 4

NOW READY: Celery, sweet potatoes, cabbage cauliflower, broccoli, Brussell sprouts, tomatoes, peppers, marigolds, snaps, zinnias, blue and red sage, alyssum and perennials. Sara Minter, Biglerville. Call 29-W.

NOTICES

Lost and Found 6

LOST: ALL black house cat, very frightened, named "Blackie." Disappeared Wednesday night, reward. Contact Sanborn, 114 Buford Ave., call 786-W.

LOST: LADY'S oynx ring with diamond, near Caledonia. Reward. Miss Erma G. Hoffman, Dover, R. 2, Pa.

Special Notices 9

CONCRETE SEPTIC TANKS
300-gal. - 500-gal.
Sold—Cleaned—Installed
F. H. A. APPROVED
Max H. West, Fayetteville, Phone 78

GOOD HEALTH
WEBER'S GROCERY
152 Chambersburg St.
Open Daily And Sunday
8 a.m. To 10 p.m.
Soy Bean Margarine
No Animal Fat. No Preservative.

LINCOLN LOGS, serving dinners from 5 p.m. to 2 a.m., daily except Sunday, 11 a.m. to 8 p.m. 5 mi. east of Gettysburg on Lincoln Highway.

RASPBERRY AND cherry pickers' tickets in stock. Also ticket punches that can't be duplicated. Osborn Printing Co., Biglerville.

TROLLEY TOKENS—Will pay $1 each for old Gettysburg trolley tokens. Please write M. H. Dawson, 285 Price Blvd., West Hartford, Conn.

ROAST TURKEY dinner: Thursday July 1, at 11 a.m. to 9 p.m., $1, Blue Parrot.

EMPLOYMENT

Male Help Wanted 13

WANTED: MARRIED man between 25 and 45, with ability to operate 350 acre stock and game farm. House and all machinery furnished. Good salary, year-around. Harris & Stipe Pheasant Farm, Gettysburg R. 4.

Male and Female Help 14

WANTED: DISHWASHER, 4 nights a week, alternate nights, also, part-time dishwasher Saturdays and Sundays. Apply Bankert's Restaurant, call 754.

Male and Female Help 14

EXCELLENT PERMANENT positions open for men and women, not necessarily experienced, but who are willing to learn. Experience preferred. Women's and Misses & Junior Ready-to-Wear & Sportswear, Children's & Infants Hosiery, Gloves & Lingerie, Men's Furnishings, Furrier. Apply in person or by letter to Mary Sachs Shop, 208 N. Third St., Harrisburg, Pa. or phone 4-4-26, extension No. 2.

Female Help 15

WOMEN WANTED: Production operators for coil winding and hand assembly. Apply Inductive Equipment Corp., Quarry Park, Gettysburg.

SARAH COVENTRY, Inc., needs attractive, ambitious women to display costume jewelry. Good offer to those willing to work. Write Box 27, c/o Gettysburg Times.

Wanted: Experienced Waitress
De Luxe Restaurant
Call 171-X

AMBITIOUS WOMAN with car, train as Spencer Corsetiere. Profits while learning. Write Box 33, c/o Gettysburg Times.

Situations Wanted 16

MIDDLE-AGED man desires part-time work mornings, afternoons or evenings, can do any type of work. Write Box 32, c/o Gettysburg Times.

FOR SALE

Miscellaneous 17

"WE HAVE IT"
Plumbing Supplies—Pipe Fittings
Fishing Licenses Issued

We Operate Our Own Abattoir

Kill and Sell Quality Meats
Quarters of Beef at Wholesale
For Your Home Freezer
Cut, Wrapped and Quick Frozen

LOWER'S COUNTRY STORE
Table Rock, Pa.

FOR SALE: Wheeling Galvanized Super Channeldrain COP-R-LOY Roofing. All lengths. Biglerville Warehouse Co. Phone 4-J.

FOR SALE: New and used bicycles, all sizes. Seymore's Bicycle Shop, Bonneauville. Phone Gettysburg 1150-R-2.

1952 GENERAL trailer for sale, 28 ft., completely equipped, $1850. Can be seen at Harvey's Inn, across from country club.

FOR SALE: 52-gal. automatic electric water heater. Perfect condition, cheap. Phone 886-Z evenings or Sunday.

26-FT. VICTOR freezer. Phone Biglerville 172, Robert Staub, Biglerville R. 1, Pa.

FOR SALE: 1953 Mobile Cruiser house trailer, 35-ft. Deluxe, 2 bedrooms, carpet throughout, fully equipped, all accessories included. Write Ray Harder, P. O. Box 65, phone 503-W, Gettysburg.

FOR SALE: 17-in. Sentinel console television set, factory rebuilt, complete with antenna and motor. Phone Biglerville 174-R-31.

LARGE SIZE Duo Therm oil burner. Handsome Phillipine Rattan bar, treated mahogany top, stools. Fine chrome and formica breakfast set large size, all in excellent condition. Phone Gettysburg 959-R-4.

Household Goods 18

3-PC. LIVING room suite 2-tone blue and maroon, in good condition. Priced reasonably. Clyde F. Bream, Arendtsville, Pa. Phone 901-R-23, Biglerville.

Household Goods 18

WHITE APT.-SIZE gas stove, simmer burner, oven, broiler $20. John W. Hedge, Caledonia Golf Course Rd., opp. green no. 11.

Clothing 19

FOR SALE: Floor length lace and net evening gown, worn once. Size 13. Phone Biglerville 22-R.

Farm and Garden 22

BING CHERRIES. Paul A. Kane, Orrtanna R. 1, Pa., phone Gettysburg 951-R-11.

JOSEPH MENKES nearby eggs, 214 Vanderpool St., Newark, N. J. Telephone Talbot 4-3363. Trucker, H. Palmer, York Springs, Pa.

FOR SALE: Large, dark Bing sweet cherries every day. Bring containers. C. E. Cullison, phone Biglerville 935-R-32.

REAL GOOD home-cured hams for sale. Mrs. Erne Raffensperger, Biglerville R. 2, call 911-R-22.

MORELLI CHERRIES. Will begin picking Tuesday morning. Wilmer E. Bream, 1 mile north of Biglerville on Carlisle Rd.

LARGE RED and white cherries. Phone Charles Cashman, Biglerville 947-R-14.

EXTRA LARGE red and black sweet cherries. Available every day except Sunday. Mrs. Gertrude B. Oyler, phone Biglerville 220-R-11.

Farm Equipment 23

1950 WHITE tractor W-C 22, new cond., also tandem trailer, bargain. A. B. Thompson, York, Pa. 82715 or 81985.

For Sale: Garden Tractor
Inquire Alfred Starner
Peach Glen, Pa.

Livestock 25

FOR SALE: Two Angus steers. Robert Montgomery, ½ mile south of Heidlersburg.

FOR SALE: Six pigs. Mrs. George Livingston, Aspers R. 1. Phone Biglerville 228-R-11.

FOR SALE: 2 purebred Hampshire boars. Special price! S. G. Bigham, Biglerville, call 19.

Poultry and Chicks 28

FOR SALE—Baby chicks. Mondays and Thursdays; started chicks, 5 days to 2 weeks, available daily. 13 breeds available, White Rock, Barred Rock, White Wyandottes, Ryan-Rock Cross, Indian River, Buff Rock, White Giants, Red Rock Cross, Rock Red Cross, New Hampshires, White Leghorns, Brown Leghorns, Anconas; also pullets and cockerels. Open evenings. Raymond S. Rotz, Poultry Farm and Hatchery, Fort Loudon. Phone St. Thomas 77-R-3.

FOR SALE:
Heavy Fryers
Call Fairfield 129-R-13 Or 120-R-3

225 NEW Hampshire Red fryers. Approximately 5 lb. Donald Gulden, Grand View Terrace. Phone 773-X.

Dressed Roasting Chickens
45c A Lb.
Call 969-R-22

LIVE POULTRY Highest cash market prices. Write Alton Groth, Spring Grove, Pa. Box 404.

200 LARGE type white Leghorn pullets, 4 mo. old. Charles Starner, Arendtsville-Cashtown Rd.

500 DEKALB Hybrids 101 Yearling hens. Must make room for pullets. Phone Gettysburg 959-R-5.

RENTALS

Apartments for Rent 31

2ND-FLOOR APARTMENT, 3 rooms, bath and sun porch. Available July 1. Apply 130 Chambersburg St.

FOR RENT: 4-room apartment with bath, in Aspers. Wayne Asper, Gettysburg R. 3, phone Gettysburg 858-R-2.

APARTMENT FOR Rent: June 1, 3rd floor, 5 rooms. Tipton Apartment; adults only. Phone 861-Y.

2ND-FLOOR, front apartment for rent. Desirable for 1 or 2 people. $50 per mo. J. Milton Bender, 125 Carlisle St.

FOR RENT: Second-floor apartment, four rooms, bath and kitchen, gas heat and automatic hot water. Possession August 1. Rental $60. Apply The Gettysburg Times.

4-Room Apartment With Bath
Call 213-X
After 5 p.m.

FOR RENT: 1st-floor, 3-room apt., private entrance, bath and shower, modern kitchen, electric range furnished. Immediate possession. In Bonneauville. Apply M. J. Smith, call 1119.

FOR RENT: Unfurnished first-floor apt. for one or two adults. Possession August 1. Phone 149-Z.

3-ROOM APARTMENT and bath, 2nd floor, 20 York St. Available July 1. Mares Sherman, call 44-W.

APARTMENT: SIX rooms, bath pantry and porch. Very attractive. Call 139-W.

2ND-FLOOR APARTMENT, 5 rms. and bath large porch. Available July 1. Apply 264 Baltimore St. or call 463.

House for Rent 32

COUNTRY HOME, 7 rooms, all conveniences, gas heat, spring water, 8 miles west of Gettysburg. Available immediatly. F. G. Weber, Cashtown.

Offices for Rent 34

BUSINESS OFFICES for rent. Apply N. A. Meligakes, Plaza Restaurant.

Wanted to Rent 36

SEMINARY STUDENT and wife desire unfurnished apartment with refrigerator and stove, beginning August 1. Reply Robert L. Spence, 124 E. Ridge St., Carlisle, Pa.

REAL ESTATE

House for Sale 37

NEWLY DECORATED house: 6 rooms and bath. Modern all metal kitchen, ventian blinds, automatic oil heat, 85-gal. electric water heater, chicken house 18'x40', ¾-acre lot, spacious lawn. Call Biglerville 247-R-3 for appointment.

Farms for Sale 39

125-A. FARM, in fruit belt, 7 rooms hot water heat, bath, large stone fireplace. With truck, sprayer and equipment, $10,500. Garland, Littlestown, Pa. Phone 137.

Miscellaneous 40

Farm, Gettysburg area, 50 A., heat, bath, hard road, $15,500.

57 A. beautifully remodeled stone house, $21,000.

153-A. stock farm, $21,000.

Service station, grocery store, frame house, conveniences, $13,500.
STANLEY R. SELL
Littlestown 20-J

REAL ESTATE

Wanted Real Estate 41

HOMES AND farms wanted, in or within a 5-mile radius of Gettysburg, for my waiting cash buyers —especially the $5,000 to $12,000 class. R. Kleppinger, Fairfield, 1-M, salesman for D. Guy Hollinger, Hanover, Pa.

AUTOMOTIVE

Trucks for Sale 45

1948 INTERNATIONAL ½-ton panel truck. A-1 condition. Price $295. Phone Biglerville 220-R-11.

Automobiles for Sale 46

1952 CADILLAC convertible, sacrifice, cash, trade or finance. Mr. Thompson, York, Pa., 82715 or 81985.

PRE-WAR SPECIALS!
'42 Chevrolet, $150
'41 Chevrolet, $95.
'41 Chevrolet 2-dr., $145.
'41 Dodge, $125.
'41 Plymouth, $95.
'40 Buick, $150.
'39 Buick, $135.
'38 Buick, $135.
GETTYSBURG MOTORS, INC.
6th & York Sts. Call 740

ENGLISH MADE Morris Minor automobile, green, 40 miles to gallon, Joseph Smith, 202 S. Stratton St. Phone 624-Y.

USED CAR SALE
GUARANTEED CARS AT WHOLESALE PRICES

		Was	Now
1952	Pontiac 4-dr. sdn., R&H., Hyd., one owner	$1695	$1475
1951	Ford Tudor, R&H, very clean	995	875
1950	Packard 4-dr., R&H., one owner	1095	875
1950	Chevrolet 2-dr. R&H, one owner	995	795
1949	Pontiac 2-dr. R&H, Hyd., new paint, very nice	995	795
1949	Buick 4-dr. R&H, Dynaflow	995	795
1948	Nash Ambassador 4-dr., R&H, overhauled clean	495	395
1940	Buick 4-dr., heater	175	125
1937	Pontiac 2dr. H.	145	95

ALL OTHER CARS REDUCED
1952 Pontiac 4-dr., R&H., Hyd., one owner.
1952 Pontiac 4-dr., R&H., one owner.
1949 (2) Pontiac 4-drs., R&H, Hyd.
1947 Pontiac sdn., cpe., R&H., one owner.
1947 Buick sedanette, heater.
1947 Pontiac 4-dr., R&H.
1947 Dodge 4-dr., R&H.
1946 Pontiac sedan cpe., R&H.
1938 Plymouth 4-dr., heater.
RALPH A. WHITE
15 N. Queen St. Littlestown Pa.
Open evenings until 8:30

OUR LOW OVERHEAD MEANS MORE CAR FOR YOU
1953 Plymouth 2-dr. sdn., R&H., only 13,000 miles.
1953 Chevrolet 210, 2-dr. sdn., heater, S. C., like new.
1953 Chevrolet 210, Handyman, P.G., Heater, 11,000 miles
1952 Plymouth 4-dr. sdn., only 13,000 miles.
1952 Dodge Liplomat, Gyromatic, show room condition.
1952 Chevrolet 2-dr., P.G., 17,000 miles.
1951 Plymouth 4-dr. sdn., R&H., low mileage.
1951 Ford 4-dr. V-8 Custom O.D. R&H.
1951 Pontiac 4-dr. sdn., Hyd. drive, new tires, very clean.
1947 Dodge 4-dr., motor overhauled.
1947 Buick Super 4-dr. sdn., motor overhauled.
1947 Chevrolet 2-dr., F.M.
All Cars Guaranteed For 30 Days
Bank Rate Financing
H. M. "HAPPY" OYLER
375 Steinwehr Ave. Phone 1247
Gettysburg, Pa.

'52 CADILLAC convertible, gray, power steering, wire wheels, tinted windshield, all extras. Must be seen to be appreciated. Can be seen at anytime. 49 W. Cottage Place, York, Pa.

SERVICES OFFERED

Miscellaneous 47

ALL TYPES of lawnmowers sharpened and repaired. Also new Jacobsen rotary mowers for sale. Lincolnway Esso, Buford Ave., phone 108-X.

PAINTING AND decorating. Chas. E. Murray, York Springs R. 1. Telephone 78-R-15.

TELEVISION AND radio repairing: All makes and models. Baker's Battery Service, Opposite Postoffice.

DEAD ANIMALS removed promptly. Phone Russell Shetter, Gettysburg 1046-R-12, or John Forry, Littlestown 319-R. Phone charges paid

PROFESSIONAL MENDING on any fabric. Reweaving, darning, etc. Mrs. D. B. Shetter, Biglerville, phone 208-R.

LOCAL AND long distance, serving 26 Eastern states. H. E. Brinkerhoff & Sons, Inc., 120 Carlisle St., call 661.

Hughes Lawnmower
And Bicycle Service
9 Liberty St.

SEPTIC TANKS sold and installed, 300-gal. size and up. Excavating and grading. E. G. Shealer & Son, Gettysburg, phone 957-R-2.

CUSTOM COMBINING WANTED
Fred O. Crouse
Phone 926-R-11, Gettysburg, Pa.

Septic Tanks Cleaned 68

SEPTIC TANK and cess pools cleaned. Sanitary Equipment, Max H. West. Phone Fayetteville 78.

TV Repairing 76a

TV REPAIR service, also radio and small appliances. Gettysburg Appliance Store, rear 20 York St. Phone 1231.

BUSINESS OPPORTUNITIES

Business Opportunities 80

SERVICE STATION for lease: Modern, 2-bay station with all facilities and large driveway on Rt. 30, West, New Oxford. For particulars write or call, Sun Oil Co., Gettysburg R. 3, or 305-W.

FINE OPPORTUNITY to lease your own service station from major oil company. Plan to modernize in next few weeks. Will be available in time for large part of summer business. Excellent potential. Minimum investment required. Write P. O. Box 268, Gettysburg, Pa., for full particulars and appointment.

LEGAL NOTICES

Pennsylvania Department of Highways, Harrisburg, Pennsylvania. Sealed proposals will be received at the office of the Secretary of Highways, Room 506, North Office Building, State Capitol, until 11:00 a.m., eastern daylight saving time, July 16, 1954, when bids will be publicly opened and scheduled and contract awarded as soon thereafter as possible for the surfacing of approximately 43.785 linear feet of existing pavement with bituminous surface 22 feet in width and the widening of 200 linear feet of existing pavement with crushed aggregate base and bituminous surface 8 feet in width. Adams County, Gettysburg Borough, Cumberland, Straban, Butler, Tyrone Townships, L.R. 123 (5), T.R. 15. Bidding blanks and specifications may be obtained free; a charge of $2.50 a set is made for construction drawings. They may be obtained upon application to the Pennsylvania Department of Highways, Harrisburg. A refund for drawings returned will not be made. They may be seen at the offices of the Pennsylvania Department of Highways, Harrisburg; 449 Montgomery Avenue, Haverford; 610 Wood Street, Pittsburgh 22, Pennsylvania. E. L. Schmidt, Secretary of Highways.

CC EXECUTIVES NAME OFFICERS

STATE COLLEGE, Pa. (AP) — Members of the Pennsylvania Chamber of Commerce Executives today cast ballots to elect their 21st slate of officers.

Past presidents of the 40-year-old organization which elects officers every two years, were presented plaques yesterday at the opening of a two-day meeting here.

Sherrard Ewing, formerly of Reading and now a resident of Somerville, N. J., was honored as first president of the organization of executives of chambers throughout the state.

Melvin A. Blair, Meadville, current president, presented the awards.

Daniel Casey, secretary of the Harrisburg chamber, condemned the commonwealth's Solicitation Act as "full of holes."

"This act is a seive, full of holes. It doesn't protect the people," he said.

Rites Thursday For Dr. David McCahan

PHILADELPHIA (AP) — Funeral services will be held Thursday for Dr. David McCahan, 57, professor of insurance at Wharton School, University of Pennsylvania, who died yesterday at Presbyterian Hospital after a two-week illness.

McCahan, a native of Huntingdon, Pa., was president of the American College of Life Underwriters. He was president of the Swarthmore board of school directors and was active in numerous insurance groups, both citywide and national.

Surviving are his widow, two daughters, two brothers and a sister.

MARKETS

Wheat	$1.84
Oats	.82
Barley	.84
Corn	1.76
Rye	1.50

FRUIT

APPLES — Bu. bkts. U. S. 1s: Va., Transparents, 2-in. up, $3—3.50; ½-bu. bkts. Del., Close, 2-in. up, $1.50. Va., Transparents, 2-in. up, $2.

LIVE POULTRY

Market quiet. Receipts and weekend carryovers were very light but fully adequate for trade needs. Too few sales to quote prices.

BALTIMORE

CATTLE—Receipts 1,600; holdovers 250, equivalent 17 loads slaughter steers and 9 loads stocks cattle. Trading only moderately active at best on all classes, but early sales generally in line with last Thursday except for scattered sales on cows a shade higher, especially on strong weight Holstein cutters. Bulls mostly around 50c lower some late sales steers off 50c, and some late sales cows weaker, most good and choice slaughter steers, $22.50—25; including up to 1,200 lbs., carrying a prime end at $25. Few commercial and good grass-fat offerings $17—21; odd head cutter and utility steers, $12—16; odd canners down to $10.75; good and choice heifers, $20—22.50; utility and commercial, $14—18; canners and cutters, $8—12; utility and commercial cows, $12.50—14, few $14.50; canners and cutters mainly $7—11; strong weight cutters to $12 and shelly canners down to $5; utility and commercial sausage bulls, $13—16; odd head, $16.50; canners and cutters, $10—12; odd lots medium and good stocker steers, $18.50—20, few common and medium, $13—15.75.

CALVES—Receipts 350; moderately active, steady to as much as $2 higher than last Friday, advance on high choice and prime but top $1 under last Thursday, less than half a dozen sorted prime under 220-lb. vealers, $22; most mixed lots good to prime, $17—21, 1 truck lot mostly choice and prime, $21.50; odd commercial grades down to $12 and odd culls, $6 or under.

HOGS—Receipts, 300; moderately active, scattered sales barrows and gilts 25c. lower to 50c. higher, but general average about steady with last Thursday most around 50c. higher than Friday's clean up trade, sows mostly steady to 50c higher; few sorted lots uniform choice 180-220 lb. barrows and gilts, $26.75, but bulk sales, $26—26.50; 220-240 lbs., $25.75—26.25; 240-270 lbs., $24.50—25.50; 270-300 lbs., $21.50—24.25; over 300 lbs., in wide range of $21—23, depending on weight, quality and condition, 120-140 lbs., $23.50—24.25; 140-160 lbs., $24.50—25.50; 160-180 lbs., $25.50—26.25; choice sows under 400 lbs., mostly $19—19.50; odd head higher, 400-450 lbs., $18—18.50; 450-500 lbs., $17—17.50; 500-550 lbs., $16—16.50; 550-600 lbs., $15—15.50; odd head over 600 lbs., $15—15.50; odd head over 600 lbs., downward from $15 according to condition, quality and weight; odd stags, $2—3 under price of same weight sows.

Sheep—Receipts, 300; moderatly active, opened generally steady with last Thursday, except for $1 lower top, closed generally, $1 lower, most mixed good to prime 85—105 lbs., $19—22, truck lot 53-lb. culls, $11; odd head utility to choice 100-195 lb. shorn ewes $9, 2 and 3 skins, $3—5.

Today's Pattern

High or scoop neck blouse to wear with squaw-fashion skirt or with other separates, too. Each item is easily made from minimum of fabric.

No. 2040 is cut in sizes 10, 12, 14, 16, 18, 20. Size 16: High-neck blouse, 2 yds. 35-in. Skirt, 3⅜ yds. 35 or 39-in.

Send 30s for Pattern with Name, Address, Style Number and Size. Address PATTERN BUREAU, The Gettysburg, Times, Box 42, Old Chelsea Station, New York 11, N. Y.

Patterns ready to fill orders immediately. For special handling of order via first class mail include an extra 5c per pattern.

Just off the press! The brand new 1954 SPRING-SUMMER FASHION BOOK is agog from cover to cover with exciting new-season estyles and ideas for easy sewing and smart going from breakfast until bedtime! IN COLOR, this book includes up-to-the-last-minute fashion forecasts for every age, every size, every occasion! Your for only an additional 25c.

John Cook of Michigan State won the half-mile in the 1954 Big Ten indoor championships. Then he triumphed in the mile event in the Western Conference outdoor meet.

RUSSIANS LIKE ICE CREAM; BAR NOW DAIRY BAR

MOSCOW (AP)—The Malenkov government, pledged to give the Soviet common man more to eat and drink, says it is making good this summer on the ice cream front.

The press admits there is a long way to go before consumer goods and housing reach the desired level. But Soviet Trade, organ of Anastase Mikoyan's Ministry of Trade, says tons of ice cream are being produced.

"Ice cream is demanded more and more by all," this paper observes. "There has been a considerable increase in sales over last year. The number of sellers has been increased from 3,030 to 3,420. In addition there is more ice cream in restaurants and cafes. On hot days the volume sold in Moscow averages 160 to 170 tons and on June 13 it hit a record 200 tons."

Last week the government closed down Moscow's best known bar, the Koktail Hol, and changed it into an ice cream parlor open from noon until 11:45 p.m.

FISHING CREW HOOKS SKIPPER

LIVERPOOL, N. S. (AP)—Warren Levy, 41-year-old skipper of the fishing boat Janet Irene, stood at the rail while his crewmen flipped halibut aboard. As a winch drew in the trawl line, one of its dangling hooks snagged through the bridge of his nose.

A sailor leaped for the winch, stopping it seconds before Levy was drawn face first into the meshing gear.

The stocky captain clenched his teeth against the pain as his men filed the eye off the hook. They worked the metal loose, then poured iodine into the gaping wound.

Levy ordered his men back to work, refusing to head for shore until the last trawl was hauled in. His eyes were swollen nearly shut when the Janet Irene finally tied up here.

Hospital authorities said his condition was satisfactory last night after an emergency operation.

In 25 years as wrestling coach at Michigan State, Fendley Collins has developed 15 national champions.

Here Is The Sale You Have Waited For!

SHERMAN'S

$1 SUIT and SPORT COAT SALE

2 for $1 More

Due to unseasonable weather, we are sacrificing our stocks of suits and sport coats. Buy one of Sherman's famous name year-'round suits at regular price. Add only $1 and get your choice of any summer suit or sport coat in stock.

THIS IS HOW IT WORKS!

$35 SUIT
Same Applies to $39.75 to $50.00 Suits

$1.00 MORE BUYS
2nd Garment (Summer Suit or Sport Coat)

ENTIRE STOCK ON SALE

Nothing Reserved — Nothing Held Back

SALE FOR LIMITED TIME ONLY

Buy Now While Our Stocks Are Complete

SHERMAN'S

20 York Street Gettysburg, Pa.

Air-Conditioned For Your Shopping Comfort

DONALD DUCK

BLONDIE

SCORCHY SMITH

Dr. H. C. "Curley" Byrd Leads In Md. Gubernatorial Contest

BALTIMORE (AP) — Dr. H. C. "Curley" Byrd, long-time president of the University of Maryland, apparently had won the Democratic nomination for governor today but his margin was so close it cannot be certain until after the official count.

He had waged a bitter, name-calling battle with George P. Mahoney, Baltimore paving contractor who attracted national attention several years ago when he was chairman of the state racing commission and took vigorous measures against horse doping.

Mahoney refused to concede defeat. He said the official canvass could change the outcome in two or three crucial counties.

Party nominations in Maryland are decided on a county unit system like the electoral college in presidential elections.

It was not until after a night of counting that Byrd apparently corralled the 77 unit votes necessary to win.

80 To 73 Lead

At the latest count, with 1,338 of the state's 1,338 polling places reported, Byrd seemed sure of 80 unit votes and Mahoney 73.

Their popular vote stood at 157,453 for Byrd and 154,925 for Mahoney.

So close was the result in some of the 23 counties that the official canvass later this week will be needed. Even then there likely would be demands for recounts in half a dozen districts.

For several hours early today the outcome apparently hinged on three smaller counties on Maryland's Eastern Shore—Talbot, Queen Annes and Worcester.

At that time Byrd seemed sure of 73 unit votes and Mahoney 68. The remaining 11 hung in the balance. In Queen Annes, for example, the count at one point was a tie.

Leads By 62 Votes

Then Byrd edged ahead in Talbot by 62 votes, with all precincts counted. Talbot's four unit votes apparently gave him the nomination.

Queen Annes edged into the Mahoney column but on the final unofficial tabulation, with all precincts reported, Byrd gained a 49 edge there and picked up its three unit votes. Mahoney held Worcester.

Gov. Theodore R. McKeldin will be the Republican rival in November. He snowed under three political fledglings, polling nearly four times as many votes as all three together.

The 375,000 or so votes cast for all candidates for governor yesterday compared with the 901,000 in 1952's presidential election, when Maryland went for Eisenhower 5-4. The state has about 1,065,000 voters.

Other Contests

There were other races in yesterday's primaries—for Maryland's seven seats in Congress, for state comptroller and attorney general, for the Maryland General Assembly, and for local offices—but the Byrd-Mahoney fight captured the most attention.

Three of Maryland's incumbent congressmen had primary opposition but all came through. They are Reps. Miller and Small of the 1st and 5th Districts, Republicans; and Rep. Friedel of the 7th, a Democrat.

The Maryland delegation now is made up of four Republicans and three Democrats. One Democrat, Rep. Garmatz of the 3rd District in Baltimore, will have no general election opposition in November.

Byrd and Mahoney launched their campaigns by calling each other liars and the fight went ahead on that plane all through the spring.

Mahoney accused Byrd of making personal profits from real estate at the university. Byrd accused Mahoney of underhanded campaign tactics, particularly on the race issue. Byrd forces charged Mahoney's campaigners pictured Byrd as a champion of the Negro in rural areas but as a Negro-hater in Baltimore, which has a heavy Negro population.

RED AMBUSHES MAUL FRENCH

SAIGON, Indochina (AP) — The French today announced abandonment of a strong point in central Viet Nam and admitted two days of Vietminh ambushes had mauled their withdrawing troops badly.

The high command said French and Vietnamese forces pulled out last Friday from An Khe, 250 miles northeast of Saigon and 40 miles west of the China Sea coast. It had been in French hands since 1946.

The French said their forces suffered "serious losses" in an all-day fight with the Communist-led rebels last Friday and more damage in actions continuing into Sunday. But the high command said Vietminh claims of more than 1,000 casualties were greatly exaggerated.

On Sunday, the announcement said, the battered column finally reached the safety of Pleiku, a key French post 50 miles west of An Khe. The French said scattered operations in the area were continuing.

The high command said An Khe was abandoned in line with an over-all policy of regrouping the French forces in Indochina. But the withdrawal underlined Gen. Henri Navarre's admission earlier this month that a five-month campaign to smash the Vietminh in central Viet Nam had failed.

TELEVISION Programs

Video Everyday—All Rights Reserved—M. T. Dickinson & Co., Inc.

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PHONE 21-W
For 24 Hour
TOWING SERVICE
GENERAL REPAIRS
CITIES SERVICE TIRES
BATTERIES
GILBERT'S GARAGE
650 York St. Gettysburg, Pa.

Complete RADIO & TV REPAIRS
Sales and Service
CHARLES S. LUPP
166 Carlisle Gettysburg 246-X

TUESDAY EVENING

5:00—(2) Western Trails
(4-8) Pinky Lee
(5) Lamb's Session
(7) Family Playhouse
(9) Pick Temple's Giant Ranch
(11) Teen Canteen
(13) Film Funnies
5:30—(4-8-11) Howdy Doody Time
(9) Bob Crosby Show
(13) Shopping For You with Penny Chase
6:00—(2) Adventures of Kit Carson
(4) Footlight Theater
(5) Hoppity Skippity
(8) Covered Wagon Theater
(9) Starlight Theater
(11) Paul's Puppets
(13) Movie Time
6:15—(4) Video Adventure
(11) Lash of the West
6:30—(2) Comeback
(7) News with Bryson Rash
(8) Sports Desk
(9) Today's Weather
6:35—(9) News
6:45—(4) Wink At The Weather
(5-8) World News
(7) Jim Gibbons Show
(9) News Report
6:50—(2) Spinnin' the Sports World
(4) News and Sports
7:00—(2) Seven O'clock Final with Baxter Ward
(4) Victory at Sea
(5) Captain Video
(8) TV Playhouse
(9) Mark Evans
(11) Cisco Kid
(13) Nick's Notes
7:15—(2) WMAR-TV Presents
(5) Movie Quick Quiz
(7-13) John Daly and the News
7:30—(4-8-11) Dinah Shore Show
(5) Theater
(7) Mystery Theater
(8-11) News Caravan with John Cameron Swayze
(13) Men of Tomorrow
7:45—(2-9) Joe Stafford
7:50—(5) Baseball
8:00—(2) Gene Autry Show
(4-11) Midwestern Hayride
(5-13) The Goldbergs
(7) Star Hour
(8) Mr. District Attorney
(9) Two In Love
(13) The Goldbergs
8:30—(2) Juvenile Jury
(4-8) Dance Party
(7) Talent Patrol
(11) Baltimore Museum
(13) Love Story
(9) Duffy's Tavern
9:00—(2-9) Meet Millie
(4-8-11) Fireside Theater
(7-13) Make Room for Daddy with Danny Thomas
9:30—(2-9) Suspense
(4-8-11) Top Plays of '54
(7-13) Center Stage
10:00—(2-5) Wrestling
(4-8-11) Truth or Consequences
(9) Danger
10:30—(4) Mr. and Mrs. North
(7) Mr. District Attorney
(8-9) See It Now with Edward R. Murrow
(11) Liberace At The Piano
(13) The Names The Same
10:45—(5) Tenth Inning
11:00—(2) Headlines of the Moment
(4) News—Richard Harkness
(5) News—Matthew Warren
(7) News and Sports
(8-9-11) 11th Hour Finals
(13) Nocturne Movie
11:05—(2) Sport Parade
(7-11) Weather
11:10—(2) Danger
(4) A Look At The Weather
(5) Simpson and the Sports
(7) Sports
(8) Regional News
(9) Weather
(11) The Sports Page
11:15—(4) Sports Final
(5) Weather Girl
(7) Seven Star Theater
(8) Tony Martin
(9) Sports
(11) Picture Playhouse
11:20—(4) Armchair Theater
(5) Night Owl Theater
(7) 7 Star Theater
11:30—(9) Hearings
12:00—(2) The Late Edition
12:15—(11) Keep Up With the Joneses

WEDNESDAY MORNING

7:00—(2-9) Morning Show
(4-8-11) Today
9:00—(2) Guest Book
(4) Kitchen Cupboard
(7-13) Breakfast Club
(8) College of the Air
(9) Cartoon Club
(11) Romper Room
9:30—(2) Morning News
(4) Figure Formula
(8) Hymns of Faith
9:45—(2) Brighter Day
(4) Let's Speak French
(8) Bob Crosby
10:00—(2-9) Arthur Godfrey Show
(4-8-11) Ding-Dong School
(5) Romper Room
(7) Movie Club
(13) Everybody Wins
10:30—(4-8) One Man's Family
(11) Movie Quick Quiz
10:45—(4-11) Three Steps To Heaven
(13) Buyer Beware
11:00—(4-11) Home
(5) Art Lamb Show
(8) Summer Varieties
(13) Home Cooking
11:30—(2-8-9) Strike It Rich
(5) Interlude
11:45—(7) Paradise Island
(13) Hometown America

AFTERNOON

12:00—(2-9) Valiant Lady
(4-11) Bride and Groom
(5) Midday Chapel
(7) Just For Fun
(8) TV Farmer
(13) Movie Matinee
12:15—(2-8-9) Love of Life
(4-11) Hawkins Falls
(5) Movietone News
12:30—(2-9) Search for Tomorrow
(4-11) Betty White Show
(5) Hoppity Skippity with Moppet Movies
(8) News
12:45—(2-8-9) Guiding Light
12:55—(4-7) News
1:00—(2) Woman's Angle
(4) Movie
(5) Lamb's Gambol
(7) Just For Fun
(8-9) Brighter Day
(11) Quiz Club
(13) Shopping for You
1:15—(9) Portia Faces Life
(8) Valiant Lady
1:30—(2-9) Garry Moore Show
(8) From the Kitchen Door
(11) Homemaker's Institute
(13) Everybody Wins
2:00—(2-9) Double or Nothing
(4) Inga's Angle
(5) Interlude
(7) Hollywood Playhouse
(8) Bride & Groom
(13) Matinee Movies
2:15—(8) Musical Matinee
2:30—(2-9) Linkletter House Party
(4) News
(5) Dione Lucas' Show
(8) Search For Tomorrow
(11) Film
3:00—(2-8-9) Big Payoff
(4-11) Mrs. U. S. A.
(5-13) Paul Dixon Show
(7) Modern Woman
3:30—(2-9) Bob Crosby Show
(4-8-11) Ask Washington
(7) Jerry-Jimma Show
(9) Allan Jefferys
4:00—(2) Woman's Angle
(4-8-11) Welcome Travelers
(5) Matinee For You
(7) Bill Wells
(9) Pick Temples Ranch
(13) Playhouse 13
4:15—(2) Secret Storm
4:30—(4-8) On Your Account
(7) Cartoon Capers
4:45—(7) Cholmondeley
4:55—(5) News

EVENING

5:00—(2) Barker Bill's Cartoons
(4) Pinky Lee Show
(5) Art Lamb Show
(7) Family Theater
(8) Slapstick Theater
(11) Teen Canteen
(13) Film Funnies
5:15—(2) Western Trails
(8) Art Linkletter's House Party
5:30—(4-8-11) Howdy Doody Time
(9) Bob Crosby Show
(13) Shopping For You with Penny Chase
5:55—(2) Sunny Says
6:00—(2) The Early Show
(4) Footlight Theater
(5) Hoppity Skippity
(7) Black Phantom
(8) Wild Bill Hickok
(9) Starlight Theater
(11) Reel Thrills
(13) Movie Time
6:15—(5) Video Adventure
6:30—(5-7) News—Bryson Rash
(8) Sports Desk
(9) News, Weather, Sports
(11) Poltical Program
6:35—(9) Siegel on Sports
6:45—(2) Star For Today
(4) A Wink At The Weather
(5) Simpson On Sports
(7) Jim Gibbons' Show
(8) World News
(9-11) News Report
6:50—(2) Spinnin' the Sports World
(4) News and Sports
(8) Regional News
6:55—(2) Weather Report
(5) Weather Girl
7:00—(2) Seven O'clock Final with Ward
(4) Badge 714
(5) Captain Video
(8) Liberace Show
(9) Waterfront
(11) Superman
(13) Nick's Sports Notes
7:10—(13) Ted Jaffee News
7:15—(2) Studio Program
(5) Movie Quick Quiz
(7-13) John Daly and the News
7:30—(2-9) Douglas Edwards and the News
(4-8-11) Mr. Sweeney
(5) Story Time
(7) Inspector Mark Saber with Tom Conway
(13) Knot Hole Gang
7:45—(2-9) TV's Top Tunes
(4-8-11) News Caravan with John Cameron Swayze
7:55—(13) Baseball
8:00—(2-8-9) Arthur Godfrey and his Friends
(4-11) I Married Joan starring Joan Davis
(5) Science Review
(7) Hollywood Half Hour
8:30—(4-11) My Little Margie starring Gale Storm
(5) Adventure
(7) Commissioner's Report
9:00—(2-9) Strike It Rich with Warren Hull
(4-8-11) Television Theater
(5) Summer In The Park
(7) Sona
9:30—(2-9) I've Got A Secret with Garry Moore
(7) Let's Go Fishing
10:00—(2-8-9) Boxing
(4-11) This Is Your Life with Ralph Edwards
(5) Music Show
(7) Wrestling
10:30—(4) Foreign Intrigue
(5) Stars On Parade
(11) I Led Three Lives
10:45—(2-9) Sports Spot with Mel Allen
(8) Sports
(13) Talk To The Stars
11:00—(2) Headlines of the Moment
(4) News—Richard Harkness
(5) News—Matthew Warren
(7) News and Sports
(8-11) 11th Hour Finals
(9) News
(13) Wrestling
11:05—(2) National Sports Parade
(7) Weather
(11) Weather Report
11:10—(2) Power Tools
(4) A Look At The Weather
(5) Simpson on Sports
(7) Sports
(8) Regional News
(9) Weather
11:15—(2) Biff Baker
(4) Sports
(5) Weather Girl
(7) Seven Star Theater
(8) Two For The Money
(9) Sports
(11) Picture Playhouse
11:20—(4) Armchair Theater
(5) Night Owl Theater
11:30—(9) The Late Show
11:45—(2) Big Picture
(8) Sports
12.00—(13) WAAM Scoreboard
12:10—(13) Tomorrow On WAAM
12:15—(9) Late Edition
(11) Keeping Up With Jones
12:30—(2) Bible Reading
(4) Inspiration

W-G-E-T Programs

TODAY

5:00—Requestfully Yours
5:30—Journey to Storyland
5:45—Spotlight on Sports
6:00—News
6:05—Local News
6:10—Community Calendar
6:15—Behind the News
6:30—Dinner Date
7:00—News
7:05—Weather Summary
7:15—Three Suns
7:30—Warm-Up Time
7:50—News
7:55—Baseball: Senators and A's Scores
News
Dance Date
11:00—Local News
11:05—News
11:10—Sports Roundup
11:15—Sleepytime Serenade
11:55—News
12:00—Sign Off

WEDNESDAY'S PROGRAMS

6:00—News
6:05—Sunrise Serenade
7:00—News
7:05—Top O' the Morning
7:25—Weather
7:30—Sport Special
7:35—Top O' the Morning
8:00—News
8:05—Local News
8:10—Top O' the Morning
8:25—Weather
8:30—Top O' the Morning
8:45—Morning Devotions
9:00—Music for Wednesday
9:30—House of Music
10:00—News
10:05—Pa. News
10:10—Weather
10:15—Musical Memories
10:30—House of Music
11:00—Bundle of Joy
11:05—Klamorous Kitchen
11:30—Sacred Heart
11:45—Farm Representative
12:00—News
12:05—Pa. News
12:10—Local News
12:15—Weather
12:20—Market Report
12:25—Farm News

To Raise $70,000 For Truman Library

PHILADELPHIA (AP)—The Pennsylvania Committee for the Truman Library has pledged full support to raise $70,000 as the state's share for the Harry S. Truman Library as a "spur to recovery" of the former President.

The chairman of the committee, Frederick R. Mann, said yesterday a concerted effort would be made within the next two weeks to collect all pledges to the fund.

A dinner to commemorate Truman's 70th birthday was scheduled for today but was postponed because of his emergency operation in Kansas City. A check will be presented to the former President at a dinner this fall, the committee said.

BENEFIT PARTY

(Continued from Page 1)

of its operation, volunteered to purchase two air coolers, one for each ward, at a cost of approximately $500 for the two. The air coolers will be installed in the near future.

The auxiliary voted to re-cover a large sofa in the maternity waiting room with red plastic leather, and paid another $500 on the dish washing machine.

Photo Project Report

Sixty-seven infants were photographed in the "photo-baby" project of the auxiliary during the last month. Each child born at the hospital is photographed and the polaroid pictures are sold for $1 each to the parents.

Repairs that had to be made to the camera cut profits from the project to $39. for the month.

Refreshments were served by Mrs. Frederic E. Griest and Mrs. Ralph Shetter. The meeting was the last to be held by the auxiliary until September.

KILLED BY BULL

FLEMINGTON, N. J. (AP)—A bull charged Stanley Lalko, a 60-year-old farmhand, yesterday and crushed him to death against a building.

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54 Chevrolet Bel Air 4 dr. R.&H. P.S.
54 Pontiac "8" 4 dr. Sdn. Hyd. R.&H.
54 Pontiac 4 dr. Sdn. Star Chief
53 Chevrolet Conv. Cp. R.&H.
53 Chev. 4 dr. Sdn. "210" R.&H.
53 Plymouth Belvedere Cpe.
53 Olds. "88" Conv. Cp. R.&H. Hyd. P.S.
53 Chevrolet Bel Air Cpe. H.
53 Cadillac "62" 4 dr. Sdn.
53 Olds. "88" 2 dr. Sdn. R.&H. P.S.
53 Buick 2 dr.
52 Olds. "88" 2 dr. Sdn. Hyd. R.&H.
51 Chrysler 4 Dr. Sdn. R.&H.
51 Olds. 2 dr. "88"
51 Chevrolet 2 dr. Sdn. P.G., R.&H.
50 Packard Sdn.
50 Ford 2 dr.
50 Pontiac 4 dr.
50 Ford C. Cpe. R.&H.
49 Olds. "98" Club Sdn. R.&H.
49 Olds. "76" 4 dr. Sdn. R.&H.
49 Ford 4 dr. Sdn.
48 Olds. "66" 4 dr. Sdn. R.&H. Hyd.
48 Buick 4 Dr. Sdn. Super R.&H.
48 Olds. '98' 4 Dr. Sdn. R.&H.
47 Olds. Club Cpe.
47 Plymouth 2 dr. Sdn. R.&H.
47 Cadillac '62' 4 Dr. Sdn. R&H.
47 Olds. 2 dr. Sdn. R.&H.
47 Buick 4 Dr. Sdn. R.&H.
46 Olds. "76" 4 Dr. Sdn.
46 Olds. "76" Club Sdn.
46 Pontiac 2 Dr. Sdn. R.&H.
42 Dodge 4-dr. Sdn.
42 Pontiac 4 dr. Sdn.
41 Olds. "66" Sdn. R.&H.
41 Buick 4 dr.
41 Chevrolet 2 Dr. Sdn. R.&H.
41 Nash 4-dr. Sdn. H.
54 GMC 101 Panel
54 GMC 353 "V" Tag Hyd.
54 GMC 152 Pickup Hyd.
53 GMC ¾ ton Pickup
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41 International 1½ ton "U" tag

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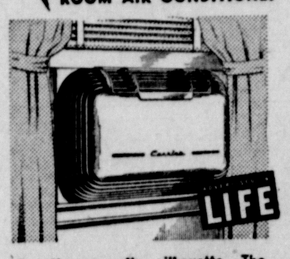

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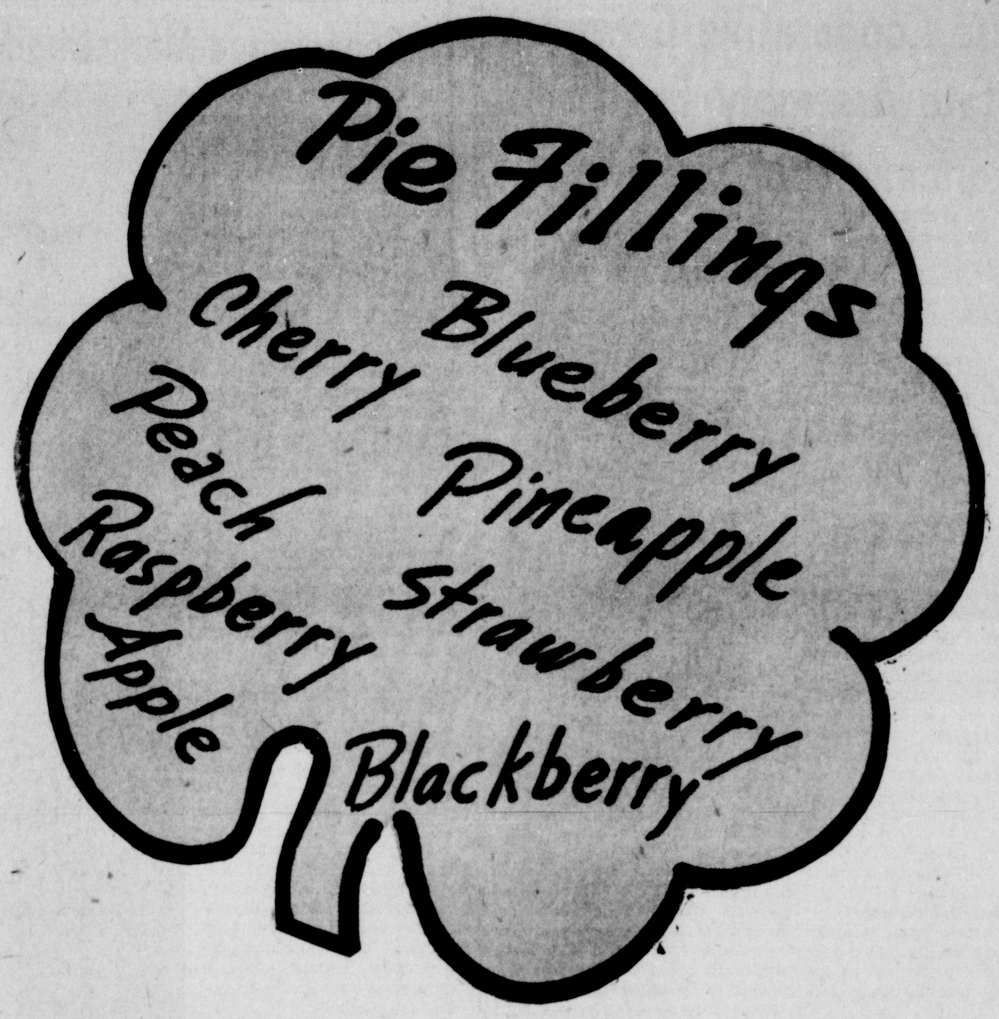
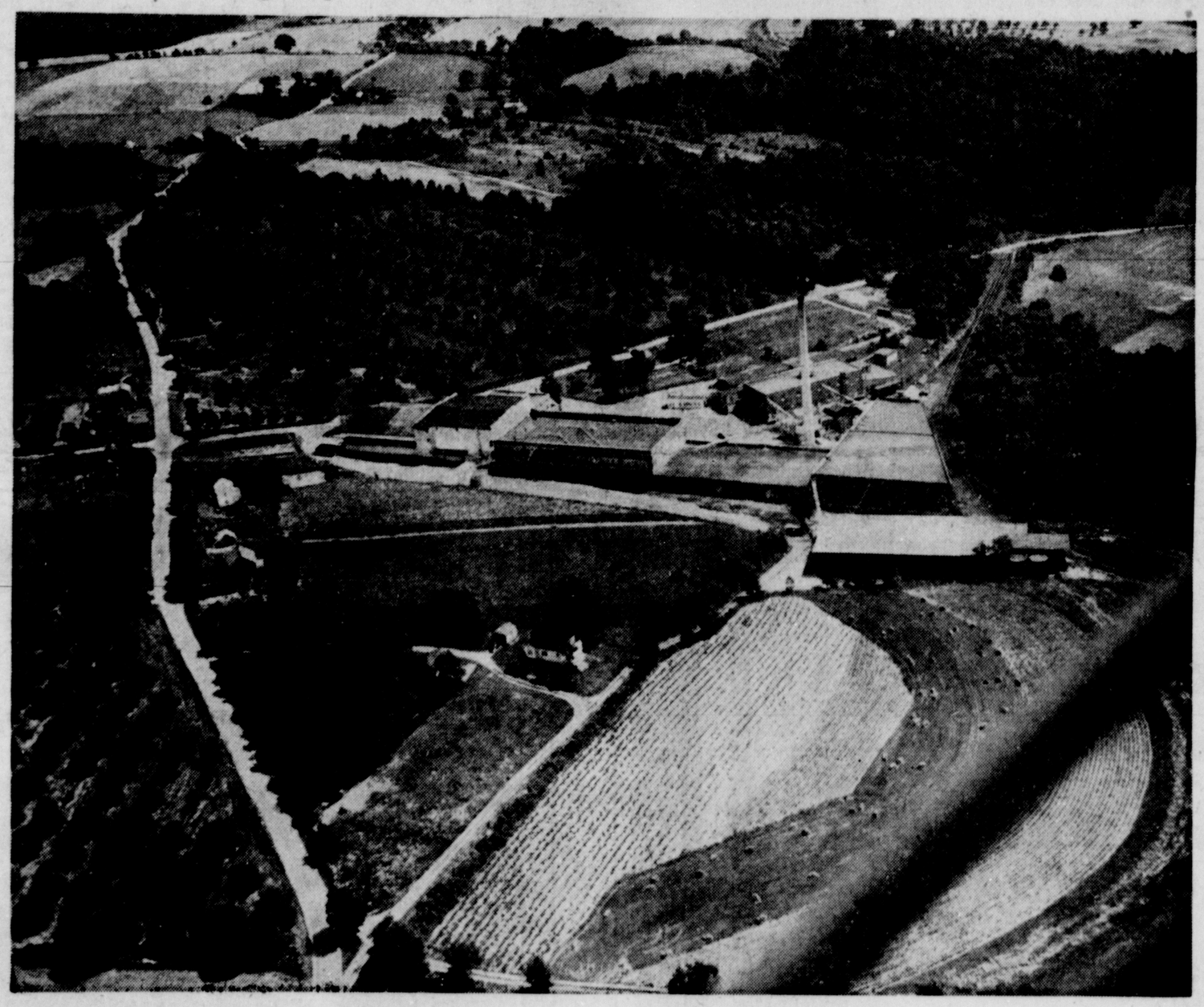
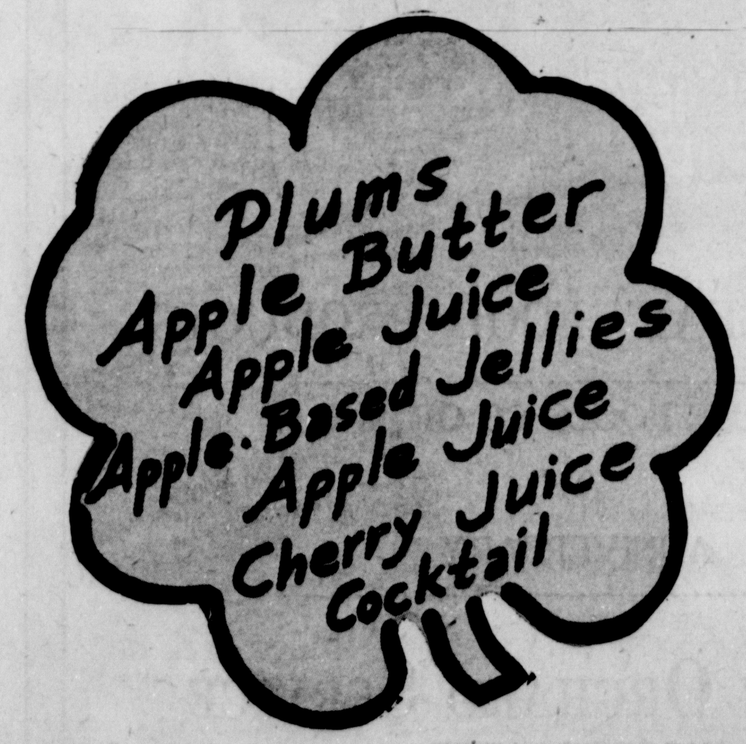
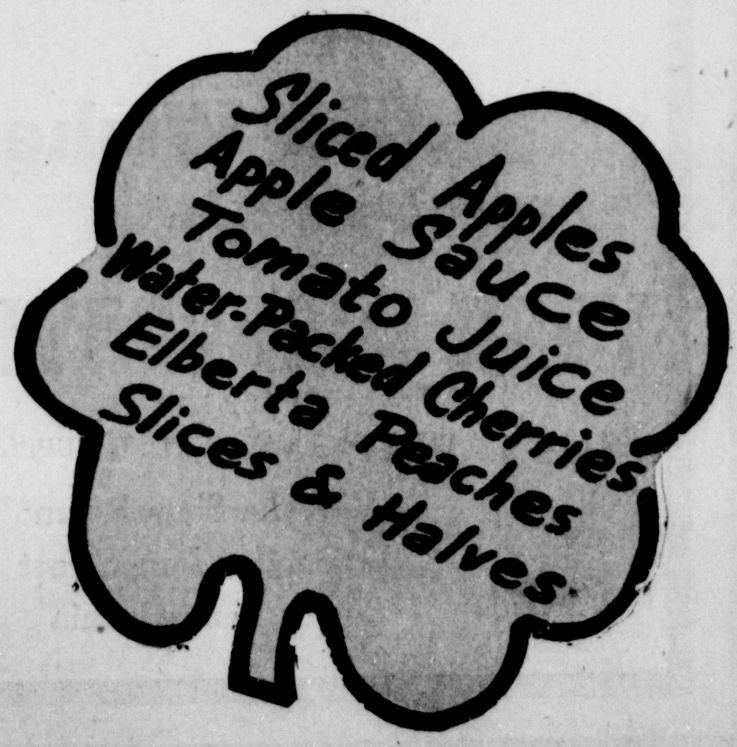


Aerial Photograph Of Knouse Foods Plant At Peach Glen





Lucky Leaf



Knouse Cooperative Governed By State Assembly Enactment As Economic Tool For Growers

By ATTY. DAVID PUTNEY
Authority On Cooperative Law

Knouse Foods Cooperative, Inc., is a cooperative agricultural association, having authorized capital stock of $3,000,000, incorporated on March 15, 1949.

When the National Fruit Product Company, Inc., offered to sell the plants located in its Northern Division, a committee of enterprising growers was formed for the purpose of acquiring those facilities. The prime element in the movement to organize was the "mutual help" spirit to create an entity which would be the agent of the grower in processing his fruit.

The law under which the cooperative is formed is based on the Bingham Act, adopted by the Kentucky Legislature about 1918. On June 12, 1919, the General Assembly of Pennsylvania enacted a modified form of the Bingham Act, providing for the incorporation of cooperative agricultural associations, not having capital stock. This was the first law in Pennsylvania relating to farmer cooperatives. It was possible for cooperatives to be incorporated in this state as early as 1868 (Act of April 14, 1868, P. L. 100). This law was repealed by the Cooperative Act of June 7, 1887, P. L. 365.

Old Law Burdensome

Few cooperatives operate under the Act of 1887 for the reason that compliance with the law makes operation burdensome and almost impossible.

Farmer cooperatives grew steadily in number under the Act of 1919, and many of them became important functions in their respective communities. The difficulty these associations had in raising capital caused the General Assembly to enact the 1929 cooperative agricultural association law, under which Knouse Foods Cooperative, Inc., was formed.

The Articles of Association carry out the cooperative principle of "mutual help" in that the purpose clause spells out the fact that the cooperative acts as agent for its stockholders. Only growers of fruit can have actual control or vote in meetings. Both the Articles of Association and the bylaws prevent any person who is not a grower from gaining a voice or control in the association. The basic cooperative principle of one vote per member, regardless of the number of shares owned or held, is followed.

Distribute Net Savings

The Bylaws of the cooperative and the Marketing Agreement carry out the basic and required element of a pre-existing mandatory obligation to distribute all net savings to the member on a patronage basis. The only discretion which the board of directors may exercise is the manner or form in which payment shall be made.

The Marketing Agreement incorporates all basic provisions of the Bylaws by reference and spells out in detail the manner in which the net savings or patronage refund is determined and handled. Knouse Foods Cooperative, Inc., operates under this agreement upon the basis of a pool of processed products—that is a single pool. Such a pooling policy is established upon the premise that advances be made to growers up to the going market price of the product supplied.

Since this cooperative has been founded on a mutual help basis and acts only as agent for its grower members, it and its members can prosper only through the loyal support of every member of the organization. This is because the Marketing Contract does not compel delivery of all products grown by the member. In other words, this cooperative is an "economic tool" of each grower member, and it can do for him only in proportion to the extent to which he uses it. It is economically unsound for a farmer to rent a tractor for plowing when he already owns one suitable for the job. Hence, member growers must loyally support and use the facilities which they own in order to obtain the greatest possible benefit.

Revolving Fund Plan

The members of the cooperative adopted the revolving fund plan for furnishing capital. This carries into effect the cooperative practice that the current and active patrons of the cooperative shall furnish the working capital for the organization. When the working capital is adequate, the oldesting outstanding revolving fund certificates are then retired by order of the Board of Directors.

In conclusion, Knouse Foods Cooperative, Inc., has been organized as a cooperative agricultural association, having capital stock and operates within its Articles of Association, Bylaws and Marketing Agreement in such a manner that these instruments require it to employ all of the latest known cooperative practices and principles which absolutely vests the voting control in the grower members and assures members and non-members alike of their proportionate share of net savings which may accrue to them through operation of the cooperative. Every known legal principle has been employed to make this organization a truly modern farmers' cooperative, acting solely as agent for its member producers.

Cooperative Marketing More Than Century Old

By EZRA TAFT BENSON
U. S. Secretary Of Agriculture

One of the great developments of American agriculture is the cooperative movement. Through the years it has been tried, tested and found true by millions of farmers.

Cooperative marketing of farm products goes back more than a century. Farm supply cooperatives are almost as old. But the greatest development by far has come in more recent years. Today at least two-thirds of all farm families belong to one or more co-ops.

Farm people have found the principle of cooperation an ideal tool for working efficiently in improving their economic position and living standards. In so doing, they have adhered to our national tradition and fostered the American way of life.

Farm cooperatives are very definitely a part of our free enterprise system. The farmer is in every sense a businessman. He takes his land, seed, fertilizer, feed, machinery and equipment and combines these with labor to produce products for market.

In the complex job of production, harvesting, grading, packaging and distribution of these products several essential services are necessary. In the interest of greater efficiency and returns, a number of these can and should be performed through farmer owned and controlled cooperative associations.

In addition to the use of cooperatives to secure greater economic returns, there are certain intangible values which come from working together. These are very real although difficult to measure. Men who rub shoulders in a common and worthwhile project or cause usually make better citizens, neighbors, fathers and husbands.

Through the application of democratic principles, farmers can use co-operatives to raise their sights economically, socially and spiritually.

Saucy Ice Cream Sundae Adds Zest

For the fanciest ice cream concoction in many a day, treat yourself to the new Saucy Sundae, a neat little trick made from two super market specials—canned applesauce and pre-packaged ice cream. Top it with a maraschino cherry and a sprig of mint for that final bit of eclat.

Canned applesauce goes well with ice cream, and it has the great advantage of being ready prepared. You have only to open the can to have a food which adds zest to both main course and dessert.

Demands Are Heavy For Canned Sauce

According to the Processed Apples Institute, the canned applesauce supply totalled 12,877,940 cases for the 1951-52 season, including a carryover of 3,497,089 cases The 1952-53 pack was 10,766,166 cases, including 1,474,654 carryover cases. With the pack virtually completed, this year's supply comes to 11,366,113 cases as of April 1st, including a carryover of 178,804 cases. Shipments to date total 8,146,238 cases and there is heavy demand for the remaining supply.

Garnish Roasts With Spiced Peach

On the list of thrifty meat cuts is boneless smoked shoulder pork butt, a nugget of lean, flavorful meat weighing from one to four pounds and cooked either by simmering or by roasting. It is delicious when garnished with spiced peach halves filled with pickle relish. Golden canned peaches are firm of texture and full of flavor. You'll like them spiced to garnish pork, lamb or duck.

Place a 1 to 4 pound boneless shoulder butt in shallow baking pan. Do not cover; do not baste. Roast in a slow over (325° F.) 45 to 50 minutes per pound or until meat thermometer registers 185° F.

Take 1 No. 2½ can peach halves, 1 tablespoon vinegar and ½ cup sweet pickle relish.

Drain peaches; boil syrup, until reduced to approximately one half. Add vinegar and peaches; simmer until heated. Drain and fill each half with 1 tablespoon of the pickle relish. Serve with ham, pork chops, or duck. YIELD: Approximately 8 servings.

CHERRY CHIEFS PLUG CONTESTS

Officials of the National Red Cherry Industry Institute and members of the National Red Cherry Pie-Baking Contest expect 100,000 entrants from the U. S. and Hawaii to participate in the 1955 Cherry Pie Baking Contest February.

State organizations represented at the annual June meeting were urged by institute leaders to promote contests on a local level for greater success of the national promotion program.

Fete Pennsylvania Girl

Approximately 50,000 boys and girls from 48 states participated in the contest last year. Pennsylvania's winner, Miss Nancy Byrnes, Harrisburg Catholic High School student, was present at the industry's council banquet at Hotel Gettysburg, June 10, and expressed her appreciation to approximately 150 state and national cherry growers and wives for providing her an opportunity to participate in the state and national contests. She was a guest of the Pennsylvania Cherry Growers Association.

In council meetings that day a motion was sanctioned to continue the use of cherries in the public school lunch program as a means of educating consumers to tnew and expanded uses of cherries and cherry products in family menus.

Next time you make pastry for a fruit pie or use a pastry mix — substitute chilled apple juice in place of water. You achieve a haunting flavor tha' complements the fruit flavor of the filling.

E. J. Nowicki, Jr., Heads Production Department

Hub of Knouse Foods four-plant operation as the largest grower-owned apple processing association in the U. S. is the production department where production manager E. J. Nowicki Jr., in close coordination with the four other departments in the organization, is responsible for the execution of all manufacturing and operational details.

From the purchase of supplies, personnel and the preparation of finished goods for shipment to distribution points, Nowicki and his staff work 12 months a year to ultimately supply the sales department with products demanded by the consumer trade. The overall production effort can result in the final earnings or losses for grower-members, and with a background of industrial management and efficiency practices the production manager constantly is concerned with further establishing more effective ways of operation.

The purchasing department, staffed by Arthur W. Roth and C. L. Seemann, is responsible for the purchase of all supplies and materials needed for every phase of Knouse Foods' operation at the direction of the production manager. This department purchases new equipment required as the result of expansion and development of new products, as well as materials needed for the installation of new lines and items for the maintenance, necessary for the delivery of Lucky Leaf products in the eastern sector of the U. S., is also the responsibility of the production department.

Cost Is Great

Purchases of ingredients in the manufacture of Lucky Leaf products, containers, cartons, labels, machinery, truck and auto supplies, fuel and construction and maintenance materials total several millions of dollars annually for efficient operations of Knouse Foods' four plants.

The personnel department, a vital part of the production department, works under the direction of Nowicki with Carl Westerdahl in charge of recruitment of regular and seasonal employes. A complete staff of skilled, semi-skilled, and unskilled workers is maintained throughout the year at all four plants. However, actual year-round production of finished products is confined to the Peach Glen plant, where butter, jelly, pie fillings, concentrates and vinegar are under regular and/or constant manufacture.

The production department directs the engineering and installation of new equipment, construction of new buildings and the replacements and maintenance of existing facilities at all four plants prior to the next harvest season to assure handling of raw products throughout the delivery periods. Nowicki, working closely with the procurement department, co-ordinates his staffs in the receipt of raw fruits at the peak of their maturity. The production department also works closely with the Quality Control Department on processing procedures and the handling of fruit in such a manner as to preserve the maximum flavor and freshness, and at the same time to conserve manpower and cost of operation.

Finished goods are labeled and stored in plant warehouses as soon as they are cooled, and in this respect, the production department works closely with the sales department to provide efficient access to products as shipping instructions are received by this department.

Each plant superintendent is responsible to the production manager for daily work and efficiency reports which are passed along to the accounting department for cost analysis. With the extreme co-operation of the production department in the organization, Knouse Foods has become one of the four largest apple processing companies in the U.S. in five years.

Plan Coffee Cake To Please Palate

Canned peach slices—fresh from the can — will stud a coffee cake with color and fruity flavor. A three-way cake, it can go to breakfast "as is" or serve as a delightful dessert when topped with a custard sauce. For another occasion, make it a "short cake" by topping with ice cream or whipped cream.

Peach topping for your cake requires, 1 No. 2½ can peach slices ¼ cup sugar, 2 tablespoons butter or margarine, ½ teaspoon cinnamon. Drain peaches well. Cream butter, sugar and cinnamon together until blended.

To make the coffee cake use 1½ cups sifted all-purpose flour, ½ cup sugar, 2¼ teaspoons baking powder, 1 tablespoon grated orange rind, 2 tablespoons fat, ½ teaspoon salt, 1 egg, well beaten, ⅔ cup milk.

Sift together in mixing bowl flour, baking powder, salt and sugar. Add orange rind. Cut fat into dry ingredients with a pastry blender until the mixture resembles corn meal. Combine egg and milk. Add to dry ingredients. Turn into 8 x 8 x 2 inch greased pan. Put peaches in even rows on top of dough; crumble butter, sugar, cinnamon mixture over peaches. Bake in a moderate oven (375 degrees F.) for 30 minutes. YIELD: 1 8-inch cake.

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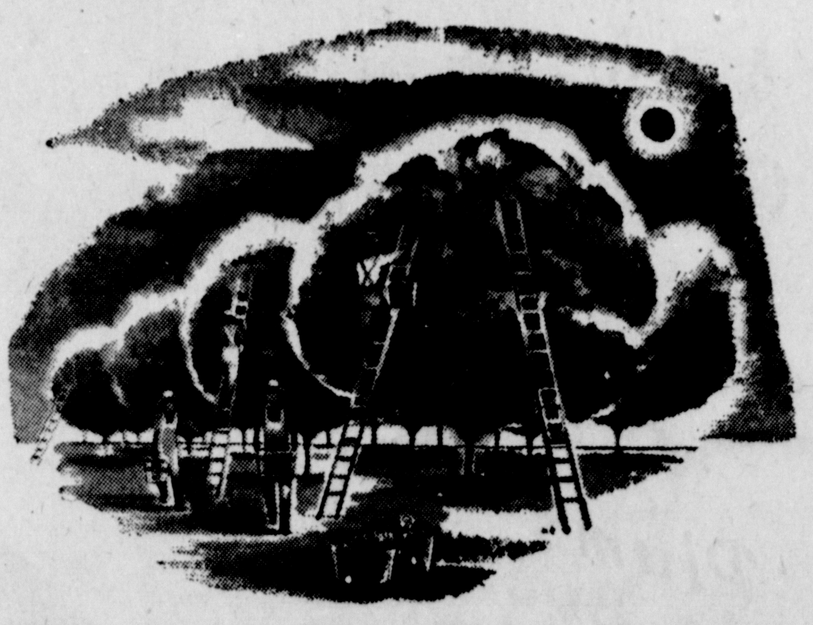

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Knouse Foods Is Monument To Enterprise, Courage And Vision Of Fruit Growers

Fifteen Years Of Careful Work Enable Cooperative To Advance Fruitmen's Place In U.S. Economy

By MICHAELA S. PYLE
Director Public Relations
Knouse Foods, Inc.

TYPICAL of progressive farmer groups throughout the agricultural industry today, Knouse Foods represents the fruit growers' determination to help the fruit industry take its rightful place with other types of specialized farming in importance to American economy.

One of the last agricultural groups to promote its own best interests, the fruit industry in America was reluctant until recently to follow its production to the marketplaces. Neither did it make an effort to publicize fruit production in the interest of itself and the consumer. Today, after a number of years of concentrated effort on the part of commercial agencies, the public is beginning to recognize the fruit industry as an important link in agriculture's program of food production.

Knouse Foods is representative of groups of fruit producers throughout the U. S. where specialized fruits are grown, and where such growers are concerned with building consumer demands to justify production efforts. Producers of the oldest-known major fruit in the civilized world, apple growers allowed themselves to be taken for granted so that they were forced to accept values set upon their crops by buyers, while they paid established prices for their own commodities.

Increase Plantings

As America's population increased and consumer demands for apples continued to grow, farmers in the Appalachian area increased apple plantings to satisfy a greatly enlarged market. Soil and climate in this section were ideally suited for fruit production, and as commercial plantings increased commercial processors appeared to further supply consumer demands. Early commercial apple orchards also were planted with an eye on the rich European demand for American fruits, a trade that continued to increase in scope until export tariffs made overseas shipment impractical for American producers.

At the turn of the century early commercial processors were faced with production problems that required many years and the efforts of allied industries to overcome. The first cans were handmade, a costly and arduous task. Handcut from sheets of tin, the can seams were soldered by hand, and after they were filled, lids were soldered in place. Fruit was prepared by hand, and the machines used by early processors were crude and inefficient. Cooking techniques and packing processes were developed through experience, and each year's operation brought the processing industry closer to success, until today the fundamental practices are similar throughout the apple processing industry.

Is Well Received

By the time Knouse Foods was formed in 1949, allied industries had accepted the fruit processing industry enthusiastically and had assigned technicians and scientists to perfect types of cans and other equipment to aid the industry in its aims. In this respect the new association was fortunate, because the very nature of its formation demanded the best facilities and knowledge available in the processing business.

The collapse of the export markets in the early 30's brought the fruit industry face to face with a new obstacle—that of consumer education. While processors had overcome many of the handicaps of canning, they had never had to concentrate on promoting their products. They had been fortunate in being able to market all the sliced apples and sauce they manufactured, but when millions of bushels of apples remained within the U. S. after the collapse of the export trade, the industry worked to stimulate demands for canned apples and apple products through the establishment of associations for industry promotion.

Discuss Association

To support the growth of the industry, a group of farsighted apple producers in the Appalachian area began in the early 40's to seriously discuss the development of a processing and marketing association of their own to help the industry build its stability. They sought, among other authorities, the opinion of M. E. Knouse because of his prominence in the processing field and his interest as a grower in the future of the industry.

Knouse discouraged the growers in their plan because the area orchards could not support an additional processing business without seriously hampering the growers' basic reasons for wanting their own organization. He advised them to wait until they might obtain established facilities, since existing processor markets in the area were adequate for crop production.

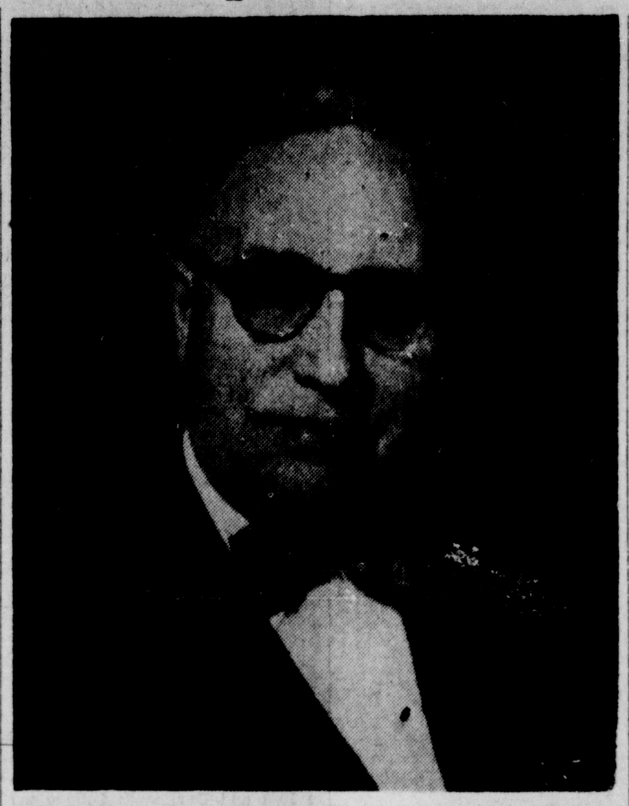
The opportunity to obtain established facilities came eight years later when National Fruit Products Company with headquarters in Winchester, Va., decided to sell its Northern Division in order to concentrate on southern interests. The Northern Division was comprised of two apple processing plants, one at Peach Glen, the other at Chambersburg, 35 miles southwest, in adjoining Franklin County. Late in 1948 Knouse informed interested growers of National Fruit's decision, and discussions started to determine whether or not they were prepared to accept the challenge of establishing themselves as processors and marketers.

50 Attend Meeting

About 50 growers from Virginia, West Virginia, Maryland and Pennsylvania attended the first meeting which was held in Hagerstown in November, 1948. Within a month meetings took on a definite pattern in the discussion of methods of organization, financing and operation, and as many as 300 growers from nearly every fruit producing county in the four-state area indicated their individual support of a co-operative processing and marketing association.

The new association was formed in March, 1949, with $2,000,000 in growers' cash subscriptions, and the Baltimore Bank for Co-operatives, through the Federal Land Bank, agreed to finance the remainder of the transaction. M. E. Knouse was drafted to lead the new organization, and because of his prominence in the country's apple processing industry, the new company adopted his name.

During the planning stage, Knouse outlined three issues that faced grower-processors: 1) substantial capital; 2) an administrative force experienced in manufacturing, management and marketing; 3) a line of high quality products that could compete with the established brands and a trade name that could be introduced to the consumer market quickly.



M. E. Knouse, president and general manager of Knouse Foods' four-plant operation.

Knouse Heads Group

Able to supply the capital and obtain financing, the growers took their technical and marketing problems to Knouse. He was elected president of the 17-man board of directors, and as general manager of the company, was responsible for carrying out the policies of the board, which had been elected by the members. He immediately began to establish a competent staff of men and women to fill key positions in the new company. They agreed unanimously that they must appeal to consumers through superior products and rely on an attractive brand name and label for immediate results. The label they chose—Lucky Leaf—reflected their courage and optimism.

The 300 charter members of the progressive association were ambitious to justify their optimism. Having concentrated on scientific and cultural practices over the previous 15 years, they also harvested large quantities of highest quality fruits. Their anxiety to preserve this high quality for the consumer was one of their significant contributions to the promotion of the industry.

Engage Chemist

This responsibility fell to a young food chemist, Dr. James R. Oyler, who had earned his doctor's degree in food nutrition at Columbia University, and he immediately set out to develop processing methods to preserve the top quality of the growers' raw products. Oyler worked with the production manager, Edward J. Nowicki Jr., a young but experienced engineer, to develop improved methods of operation for higher quality products with greatest efficiency. Together they were able to give the sales department products that could compete with the most acceptable apple products on the market.

Following the purchase of the Northern Division of National Fruit Products Company, Orrtanna Canning Company, at the opposite end of Adams County, offered to sell its 400,000 case capacity apple and cherry processing plant. The I. Z. Musselman interests—I. Z. Musselman, his son, Howard Y., and son-in-law, Arthur W. Roth—were established in 1913 and had built a reputation on apples and sour cherries, and the new association felt it could further aid the industry program by processing an additional line of quality fruit—cherries.

Neighbors Join

Meanwhile, members of the Chambersburg Fruit Co-operative, with an apple juice plant at Scotland, five miles from Chambersburg, saw an opportunity to incorporate their interests with the newly-formed co-operative and offered their plant to Knouse Foods. This gave the association a four-plant operation in Pennsylvania's fruit belt that was convenient to the fruit producing areas of the other three states from which much of the initial interest and support stemmed.

On July 1, 1949, the first load of sour cherries was delivered to the Orrtanna plant, and Knouse Foods was in the processing business. Nature had been very generous, providing an excellent harvest of fruits, and the apple season that began shortly after Labor Day continued well into 1950. Within the next 12 months Knouse Foods gained recognition as the largest U. S. grower-owned processing and marketing co-operative engaged in manufacturing a complete line of apple products, as well as tomato juice and cherries.

"Lucky Leaf" Label

The "Lucky Leaf" label caught on quickly in many of the major market areas of the country. Sales were better the first year than the new owners had expected, and Knouse and his management staff worked feverishly to correct technical problems of operation.

The co-operative had set out to operate efficiently and at low cost and to open the marketplaces for the product of its plants as its part in the industry program. Since each plant in Knouse Foods' organization had been actively engaged in processing, the new company was able to inaugurate its program without delay. Existing machinery was put into good mechanical condition and each plant prepared to process its particular product when the season started. Improved machines were installed as needed, and every feature of old equipment was used to preserve quality and cut production costs.

A decade of constant warfare had ravaged the farm lands of Europe, leaving millions of people destitute of food stuffs and fibres. In 1950, 123,000,000 bushels of American apples were supplied to help in reconstruction.

National Campaign

Although great strides had been made to build consumer interest in some apple products, industry promotional agencies were challenged in 1950 to spur additional interest. The public never had sufficient shelf-size sliced apples and applesauce to satisfy the demand, and national promotion campaigns have helped to increase national consumption of sauce by 100 per cent in the past 10 years. Improved processes made apple juice a popular product through promotion, and processors were working diligently together to establish wider and more stable markets for improved familiar products and for the development of new apple products.

Through concentrated programs of promotion and advertising, the apple industry made its greatest progress because of the urgency of the situation, and by 1951 consumers had been more thoroughly educated to the use of apples and apple products than at any time in the history of the industry.

Keenly interested in the progress of promotional programs, Knouse Foods policymakers continued their optimistic course. A marketplace was one of the issues involved in the formation of the association. Growers wanted assurance of a "home" for their produce, in good years as well as bad, a factor that would enable them to accomplish one of their basic aims — stabilization of industry markets. Knouse Foods growers were producing the best fruit they had ever grown, and as manufacturers were prepared to pass along to consumers a product to help to build the popularity of apples.

Hard Work, Wide Experience, High Quality Help Co-op To Build Formula For Good Future

113,000,000 Bushels

The industry harvested 113,000,000 bushels of apples in 1951, 10,000,000 bushels less than the previous year. The following year brought an even smaller harvest—92,000,000 bushels—and housewives were beginning to use apples in every conceivable form for the improvement of family health. The apple industry was arriving after more than 100 years of being a backward cousin to related fields of agriculture.

Knouse Foods, by 1952 and its third birthday, with the aid of its established markets began to walk with a steady step. She had maintained her position in 1951 in spite of the 1950 situation. The niche she had started to carve for her members became larger and deeper and her influence was felt throughout the industry. The technical departments successfully developed processing methods to give consumers every possible benefit, and in 1952 perfected a line of fruit pie fillings that would further enhance her market position and create additional uses for the industry's raw products. Starting with products made from fruits readily available — apples, cherries, peaches—the parent fillings met with hearty acceptance, and within the next 12 months Knouse Foods was marketing eight varieties of fruitpie preparations in some of the largest market outlets in the U. S.

One Of Four Largest

Today Knouse Foods is one of the four largest apple processing companies in the U. S. Her position in the apple industry is one of respect because of her potential to the industry as a whole. With her continued high quality products and aggressive sales program Knouse Foods has earned her position as a builder of the industry, not only for grower-members but for growers and processors in every apple producing sector of the country. Her contribution to industry generally is recognized by agricultural and industry leaders for its assistance in building a program that concerns the American farm economy and prominence. Knouse Foods desires only to work with fellow-processors to build a healthy competitive industry.

Influenced by consumer demands for additional new products of high quality, Knouse Foods is constantly seeking to develop new products to utilize additional fruits that can be produced by grower-members, and which will further satisfy a more demanding consumer. While basic taste habits remain essentially stable, humanity today demands additional new foods to supplement conventional eating habits. Knouse Foods has accepted this important factor. Through its laboratories, its field department and its production program, Knouse Foods is determined to give consumers new products at attractive competitive prices.

Because of the nature of its formation, Knouse Foods' program has been gradual but certain, to help the fruit industry in its program to build a strong future.

After A Day's Hard Work, They Give You A Lift . . .

Lucky Leaf

Take it from the hard-worker. He'll tell you it takes the right kind of meals, good hearty meals, to give him the stamina he needs. Lucky Leaf food products fill the bill, give you a menu the family will love. —To Knouse Foods Co-operative, Inc., we send best wishes. We are proud to be associated with you in business.

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Co-op Directors Have Broad Fruit Growing Experience, Fine Record Of Church, Industry And Civic Leadership

Board members of Knouse Foods are, left to right, front row: C. Earl Brown, Chambersburg; D. M. Bream, Chambersburg; M. E. Knouse, Arendtsville; Mrs. Eva M. Pape, Gettysburg; I. Z. Musselman, Orrtanna; R. Samuel Dillon Jr., Hancock, Md. Top row, S. A. Heisey, Greencastle; John B. Peters, Gardners; R. Johnson Gillan, St. Thomas; William M. Lott, Gardners; Lloyd W Garretson, Arendtsville; Galen H. Gates, Shippensburg; Richard C. McDonald, Shippensburg. James McDonald, Martinsburg, W. Va., was absent when the photo was taken.

Among Knouse Foods' board of directors are fruit growers with large orchard holdings in Pennsylvania, Maryland and West Virginia. All are concerned with the future of the fruit industry and are determined, through their co-operative, to do their utmost in building a strong future for the industry. They are representative of every type of grower-member, some of them concentrating on apple production, others producing a wide variety of fresh and processed fruits.

M. E. Knouse

President and general manager M. E. Knouse is one of the largest growers in the Appalachian area with orchards concentrated in central and northern Adams County near Peach Glen, Arendtsville, Bendersville and Flora Dale Born on a farm near Arendtsville, he was a country storekeeper at the age of 19, and entered the apple processing business in 1925 at Peach Glen. A past president of International Apple Association, he presently serves as board chairman and vice president of Processed Apple Institute. He was this organization's first treasurer. He is a former school director and was one of the founders of South Mountain Fair Association, Arendtsville.

John B. Peters

Vice president John B. Peters, a native of Adams County, has been a prominent figure in farmer co-operatives since his graduation in 1922 from Dickinson College, Carlisle. He is president of Co-operative Fruit Growers Ass'n, Aspers, president of National Red Cherry Industry Council, a member of Pennsylvania Assn. of Farm Co-operatives, Adams County District Soil Conservation Board, Appalachian Apple Service, and Pennsylvania Horticulture Society. He is past president of Pennsylvania Cherry Growers Assn. He is a trustee of the Methodist Church, Carlisle, a Mason, and a Rotarian.

D. M. Bream

Board secretary D. M. Bream, born in Adams County, for a number of years was affiliated with Tyson Brothers Orchard Supply Co., Flora Dale In 1920 he entered fruit growing near Chambersburg, and at one time had 457 acres planted in fruit. His Woodstock Orchards today produce apples on 152 acres. Mr. Bream is president of Bream Company, Chambersburg, fruit brokers and distributors and former exporters. A Lancaster Business school graduate, he is director of Farmers and Merchants Trust Company, Chambersburg, past president of Franklin County Horticulture Society, a member of International Apple Association, Appalachian Apple Service, and Chambersburg Chamber of Commerce.

C. Earl Brown

C. Earl Brown, Chambersburg, has been a director of Knouse Foods since its formation, and is one of four Franklin County representatives to the board. Operating Brown's Orchards at St. Thomas with his son, John W. Brown, he planted 40 acres of apples nearly 30 years ago and has now expanded his operation to 600 acres, 267 of which are planted in apples and peaches. He is a member of International Apple Association, Pennsylvania State Horticulture Society, Franklin County Horticulture Society, Appalachian Apple Service, National Peach Council and W. Virginia Horticulture Society. A graduate of Waynesboro Business College, he is president of C. Earl Brown Company, Chambersburg, distributors of White trucks and buses, which he started in 1921. He is a director of the National Bank, Chambersburg, a trustee of the Central Presbyterian Church, Chambersburg, and a member of the Pennsylvania Motor Truck Association.

R. Samuel Dillon

R. Samuel Dillon, Jr., representative to the board from Maryland, is the youngest member of the board. He gave up a career in law to carry on his father's fruit interests of 3,000 acres in the Hancock area. The original Dillon Orchard planted by R. Samuel Dillon Sr. in 1900, the first to be set in the Hancock area, today has grown to be the largest orchard operation in the Knouse Foods membership. Active in agricultural groups, R. Samuel Dillon Jr. was president of the Maryland State Horticulture Society from 1952-54 and at present is a member of the executive committee, vice president and trustee of the Washington County Free Library, Hagerstown; a trustee of Washington County Museum of Fine Arts; former board member of Appalachian Apple Service, member of International Apple Association, and a Rotarian. A Navy officer from 1942-46, three years of which were spent at sea, he commanded an LCI which participated in a number of initial invasion landings in the European theater. He also served in the Pacific area. A graduate of Mercersburg Academy in 1933 and Dartmouth College in 1937, he was a Yale Law School student when his father became unable to operate Dillon Orchards.

Lloyd W. Garretson

Lloyd W. Garretson began his fruit growing career 39 years ago with his father, the late Eli Garretson, who planted 60 acres of Adams County farm land in apples. When his father died in 1922, Lloyd Garretson took over the operation of the homestead farm, near Arendtsville, expanding it gradually until today he and his son, Frederick, farm 225 acres of apples, peaches, cherries, and plums. A past secretary of the Pennsylvania Cherry Growers Assn., he has been a school director for the past 18 years. He is a member of Adams County Fruit Growers Assn., Pennsylvania Horticulture Society, Appalachian Apple Service, Upper Adams Lions and is an elder and president of the Council of Trinity Lutheran Church, Arendtsville.

Galen H. Gates

Galen H. Gates was born and raised on a farm near Shippensburg, where today he concentrates on 100 acres of apples. As a youth in the early 1900's he helped his father plant apple trees, and in spite of his interest in the retail clothing business of Weaver & Gates, Shippensburg, he has never ceased to be a fruit grower. A director of Peoples National Bank, he is past president of the Shippensburg Chamber of Commerce, and a member of Appalachian Apple Service. Active in community affairs, he is also a member of Church of God, Shippensburg.

R. Johnson Gillan

R. Johnson Gillan, St. Thomas grower, has been in the fruit industry since 1892 when he helped his father plant 30 acres of Franklin County farmland in apples. With his brother Garnet, Gillan Brothers now grow apples, peaches, plums, and sweet cherries on about 500 acres in the St. Thomas area. A graduate of Purdue University, 1907, where he studied engineering, Johnson Gillan is the only Knouse Foods director serving Penn State University as a trustee, a post he has held for 16 years. A director of National Peach Council and one of the first Master Farmers selected in Pennsylvania, he has been president of the Pennsylvania division of Appalachian Apple Service for 15 years. He is a member of the Franklin County Horticulture Society, a director of the service Extension Club of Franklin County and a member of the Chambersburg Club. A retired school director, he is a Mason and a member of the Presbyterian Church.

S. A. Heisey

S. A. Heisey, Greencastle, R. 3, has been a fruit grower since 1900 when he took over his father's operation. Now in partnership with his two sons, Henry and Ralph, his Heisey Orchards were one of the first eastern growers to use irrigation for finer finish on apples which have won them grand champion awards for the past 8 years at the Pennsylvania Farm Show. Their orchards comprise about 600 acres of rich Franklin County fruitlands, all planted in apples and peaches. Heisey is a director of Farmers Bank, Mercersburg, and of Blue Ridge Fruit Exchange, Waynesboro; past president of the Franklin County Fruit Growers Association, and a member of Pennsylvania Horticulture Society, Appalachian Apple Service, Pennsylvania Cherry Growers Association. He is a member of the Lemaster Lutheran Church.

William M. Lott

William M. Lott, Gardners, has been active in Adams County and Pennsylvania agricultural affairs since 1927 when he entered the fruit business in upper Adams County. With about 400 acres of apples, peaches and cherries he is a director of Appalachian Apple Service, past president of Pennsylvania Cherry Growers Association and a former Master Farmer of Pennsylvania. He is a board member of Co-operative Fruit Growers Assn., and a member of Pennsylvania Horticulture Society, Adams County Fruit Growers Association and National Apple Association. He is president of the Adams County Free Library, and a member of the Gettysburg Presbyterian Church. A past president of the York Springs Lions Club, he has been a school director for 18 years.

I. Z. Musselman

I. Z. Musselman, one of Adams County's first apple processors and prominent fruit grower, concentrates on the production of apples and cherries on his farms near Orrtanna. Vice president and a director of First National Bank, Gettysburg, Musselman established Orrtanna Canning Company which in 1949 became a part of Knouse Foods Co-operative. His son, Howard, is a member of the sales department at Peach Glen, and a son-in-law, Arthur W. Roth, is purchasing director.

James McDonald

West Virginia is represented by James McDonald, Martinsburg fruit grower and businessman. A graduate of West Virginia University, he is affiliated with Martinsburg Frozen Food Service, Inc., locker plant; Southern States Co-operative, Inc.; West Virginia Horticulture Society and Kiwanis. A reserve army officer, he is a member of the Sons of American Revolution, and a trustee of Martinsburg Methodist Church, where he also serves on the board of stewards and is superintendent of the Sunday School.

Richard C. McDonald

Richard C. McDonald, Shippensburg grower and brother of James McDonald, was employed for a number of years after his graduation from West Virginia University by Chilean Nitrate Soda Company as a fruit and farm crop consultant. He entered fruit farming in 1932 at Shippensburg R. 2, and is a member of the school board of Southampton Township, and numerous agriculture and fruit associations. He also is a Mason, a member of the Harrisburg Consistory, AAsr, and Zembo Temple. Like his brother he is a reserve army officer.

Mrs. Eva M. Pape

Only woman board member is Mrs. Eva M. Pape, Adams County fruit grower and Chambersburg businesswoman. A resident of Gettysburg, Mrs. Pape has extensive orchards in northern Adams County where she concentrates on apples, cherries and plums and raises beef cattle. She owns and operates M. & W. Motor Company, Chambersburg, agency for General Motors cars and trucks.

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PATENT SOUGHT ON LUCKY LEAF PIE FILLINGS

The recent application for a patent on Lucky Leaf pie fillings marks the first time in the history Knouse Foods that a patent has been sought on the perfection of new products.

The acceptance of the application on the part of the U. S. Patent Office climaxes five years of concentrated experimentation by Dr. James R. Oyler, technical director, and his research and development staff at Peach Glen. The application seeks patent rights on both process and products used in the manufacture of the eight varieties of Lucky Leaf fruit pie fillings.

The development of the pie filling line provides expanded uses for fruit production of Knouse Foods grower-members, and follows the modern trend in the food industry for easier and more convenient meal preparation.

Develop New Products

Knouse Foods' research and development department, in addition to developing new products, constantly works to improve existing products, and to develop new uses for by-products, such as apple and cherry fruit essences used by manufacturers of other food products for flavoring. Such processes required for the manufacture of fruit concentrates necessitate specially designed equipment to produce syrups and essences for large-scale production at Knouse Foods.

New products that have been developed by Dr. Oyler in the past year have included peach and plum products, which were perfected after extensive pilot production provided necessary information for mass production.

In the pie filling process it was necessary to break away from conventional processes to provide a superior quality of fillings through exclusive processes. Dr. Oyler and his staff developed the process first, then tailored the formula and ingredients to fit the process. These products were developed by specially designed pilot equipment, and later tested for storage and shelf-life, stability, and reactions to temperature changes, light and consistency of ingredients. Special emphasis was placed on container size to give a full 8-inch pie, and pies were baked for testing by a taste panel to determine flavor and ability to withstand oven temperatures.

Lucky Leaf pie fillings were first introduced to consumers in 1952 when apple, cherry and peach fillings made their appearances in test markets in the U. S. Five additional fruit fillings were added to the line early this year — strawberry, raspberry, blueberry, blackberry and pineapple — and Knouse Foods plans to expand the assortment further within the next few years to give housewives a complete line of prepared fruit fillings.

TAKE YOUR CHOICE

Does your taste in apple juice run to the amber-clear clarified type? Or to the non-clarified type which is juice with some of the apple pulp left in? Either type of apple juice has its rooters. It's all a matter of choice, and a wonderful example of how modern processors strive to please all preferences, and to give you apple juice to your taste, in your style, for your convenience.

Peach Glen office employes of Knouse Foods include, left to right: Front row, Janet Rex, Dorothy Bolen, Betty Kime, Pauline Stoner, Shirley Flickinger, Jeanne Morschauser and Kathy Fitz. Second row: Lorraine Barbour, Kathryn Fetters, Margaret Walmer, Anna R. Schlosser, Janet Bowman, Wilda Tuckey and Mayetta Black. Third row: J. A. Henry, Bill Horner, Leonard Arnold, Jay McGlaughlin, Lawson Wright, James Young. Top row: Richard Kline, Jack Orner, Jack Leeti, John Tate, John Roth and Paul Haller.

FAMILY EDITOR BIDS CANNERS "TAKE A BOW"

By GRACE M. WHITE, Food Editor
Family Circle Magazine

Quality, economy, convenience—these are the stepping stones to canned foods' growing popularity. And in this writer's opinion, 1954 consumption figures will zoom over last year's average of 102.2 pounds for every man, woman, and child in these United States.

Why? The reasons are many—quality foods harvested and canned at their peak of freshness right at their growing areas . . . carefully controlled and progressive research . . . diversified consumer choices . . . budget price tags—four basic reasons. Built-in convenience is a new big fifth and one of the strongest factors of the expanding canned foods market. With one-fourth of all the women in America working at least part time and 50 per cent of those 35 years old and under working full time, the convenience of canned foods is much in demand.

Today's efficient capable homemaker opens a can of beef or chicken broth to replace a long slow-cooked meat stock. She starts a quick casserole with a creamy sauce of condensed soup. She makes sandwiches and hearty main dishes with canned well-seasoned lean meat. She bakes a homemade pie with lusciously fresh fruit-pie filling. She depends on convenient canned foods to help feed her family correctly and well.

Produce Wonder Items

Specifically, let's look at some of these wonder items. Stewed tomatoes—seasoned just right with onion, pepper, and spices and ready to heat and serve as a vegetable or to use as a sauce. White-sauce mix—convenience plus. Just measure into a pan, add liquid, and cook into a creamy smooth sauce. One brand has a clever revolving picture-recipe label device. Spanish rice, tuna and noodles, chicken and noodles, frankfurters and sauerkraut, wieners with mustard sauce, barbecued beef, Harvard beets, beef, chicken, lamb, Irish and Brunswick stew—all top-of-the-range, heat-and-eat, delicious standbys. Beef pot pie and chicken pot pie—double crust and all—put up in a pie-plate-shaped can that serves as its own bake dish. Powdered cream that keeps perfectly on the pantry shelf, ready to stir into your morning coffee. Fruit-pie fillings in a variety of flavor choices, each in its own lusciously tart-sweet sauce: apple slices, ruby-red cherries, and deep-blue blueberries are familiar standbys to make into pie, tarts, turnovers, pudding, cobbler. New fruit flavors for consumer selection are raspberry, pineapple, strawberry and peach, all delicately flavor-blended, all deliciously home-cooked tasting.

Look, too, at the well stocked dietetic food shelves in the grocery super-market. Canned selections are there in great abundance—no-sugar-syrup fruits, salt-free vegetables, ready-cooked dishes to aid in diabetic, low-sodium, and reducing diets.

Baby's diet demands are big industry with practically every food needed for growth and good health perfectly protected in a can. Even the family pet is not forgotten with nutritionally balanced dinner-in-a-can for pal puss and pup.

Yes, Mrs. America appreciates the quality and convenience canned foods give her. Industry, take a bow!

GRACE M. WHITE

Applesauce Sales Reach New High

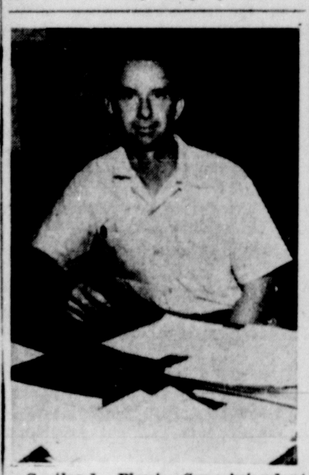
Sales of canned applesauce reached a new record for this time of year, with 8,146,238 cases reported shipped by April 1st, the Processed Apples Institute reports. Shipments for the same date last year totalled 7,654,106 cases, and for two years ago 7,626,922 cases of applesauce.

Promotions by the Processed Apples Institute are credited with increasing demand for applesauce in cans and jars.

Dip well drained peach halves in fritter batter and fry in deep fat.

Jeanne Morschauser, secretary, takes dictation from Arthur W. Roth, (right). C. L. Seemann is at the left and Carl Westerdahl is a the right.

A breakfast that provides plenty of energy and is refreshing on a warm summer morning is: Chilled apple juice, wheat cereal, scrambled eggs, buttered toast or muffins with jelly, and a beverage. For growing teen-agers who want hearty breakfasts, this one is good to eat and easy to prepare.



Scotland Plant Superintendent Leonard Tarner.

Chambersburg plant superintendent "Mike" Trimmer, left and plant clerk, Bob Foor.

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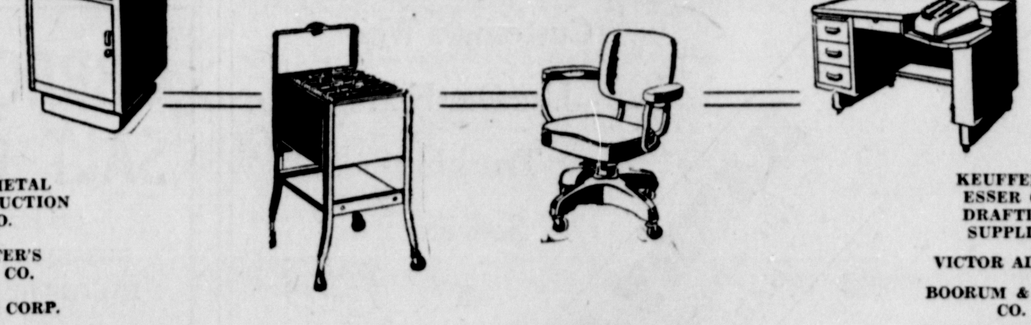

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Banker Explains Sound Co-op Financing; Reports Knouse Future Rests With Members

S. M. THOMPSON, PRESIDENT
Baltimore Bank For Co-operative

At this time it is a real pleasure to take stock of and note the progress made by Knouse Foods Co-operative since its inception five years ago. The Baltimore Bank for Co-operatives, when approached for financing at the time of organization, looked into several factors which the bank feels need to be present to insure a successful operation.

First, we wanted to satisfy ourselves in respect to the facilities. An inspection and appraisal of the four plants indicated that they were being purchased at a reasonable figure and that they were all going concerns in good condition.

Secondly, we knew that facilities were only as good or as valuable as their location justified. We were satisfied that they were located in the heart of the industry and in those particular counties where probably the greatest increased production throughout the entire Appalachian area is taking place.

Adequate Membership

The third thing we looked for was the adequacy of the membership from the standpoints of volume production and stability. We found that they were genuine producers of apples and cherries and depended primarily on those crops for their income. Their volume was fully adequate to supply the plant during any normal season.

The fourth point, and one which is essential no matter what others may be present, is competent management. We knew the M. E. Knouse reputation and the long history of his association with the apple industry, and particularly the processing industry He had long been recognized as one of the outstanding leaders, not only in the Appalachian area, but throughout the U. S. We wondered if he could surround himself with competent men and if they were available, in order that all divisions of the co-operative would be adequately staffed.

We realized that this was an uncertain factor which would have to be proven through trial and error, but we believed that the general overall management would see to that, although some mistakes could be expected at first. We also were aware of the fact that John Peters, the assistant manager and the man in charge of procurement, had long been recognized as a leader in the industry and was held in high esteem by the growers and agriculture in general. He also had had successful experience with co-operatives. We felt that we were dealing with honest men upon whom we could depend and who would do the best they could to make the organization a success.

Financing Formula

With this background, it was then necessary to arrive at a formula for financing the organization, which required a great deal of producer or grower-capital in order to serve as a base for safe financing. When about 400 members succeeded in raising something over $2,000,000, we felt that this indicated a stake in the business which insured and would continue to insure a determination to build the organization into a successful and permanent structure.

The experience over the past five years has justified that confidence. It has not been smooth sailing at all times, particularly at first. The best and most successful organization must usually make some mistakes to gain experience. Thus they are able to see any weak spots and correct them. The test is whether or not corrections are made when needed. In the case of Knouse Foods, this was done, and today it looks as though the members, who of course are the owners, have as successful and as well-managed a co-operative of this nature as one could find any where, considering the length of time they have been in business.

There is one principle common to all successful co-operative ventures in agriculture. I refer to the building of capital. The more working capital a large processing co-operative has available, the more flexibility it has in its operation and the more strength it attains to weather any unfavorable years without affecting its operation. This past year Knouse has made what we consider a most excellent showing and they should be on their way. I cannot conceive of any member not patronizing the association to the limit of his ability. After all, the members are owners of this great co-operative, and they must expect to support it in the same manner in which they support their church or any other community project which adds to their and the community's welfare. The most successful organizations of this character are built by the growers, helping to finance the current operations by awaiting payment for their fruit as the processed products are sold.

Building Capital

Capital may be built in several ways: first, by direct cash subscriptions — a substantial amount is built in this manner. As the business grows and more capital is needed, the sensible way to acquire it, other than cash subscriptions, is through retains. By retains, we mean the deduction of a certain percentage of the gross receipts. For instance, 5 per cent would build capital rapidly and is something which can be counted upon. It eases financing with the Bank for Co-operative or any other bank and renders the operation safe, while at the same time it permits the association to regulate its operations so that in all probability the grower will still receive from his pool returns an amount equal to what he would receive from any other source.

A retain is merely something which each member leaves in the business in order to build capital and to help insure a more successful operation. This retain is not lost but, as capital is built up, it is returned to the growers as a revolving fund in cash. The length of time that this takes depends upon the earnings, and when sufficient operating capital has been built up these funds start to revolve. The first in are the first out.

There are probably about 1,500 co-operatives in the U.S. who look to the banks for their financing. It is the business of the banks to know something about the industries which they finance. They are specialists and they are interested in the welfare of the producers, but they are also interested in sound loans. This means that they must depend upon the loyalty of the membership for the organization and be assured that, in addition to the organization being well-managed, it must be well-supported and have adequate membership capital.

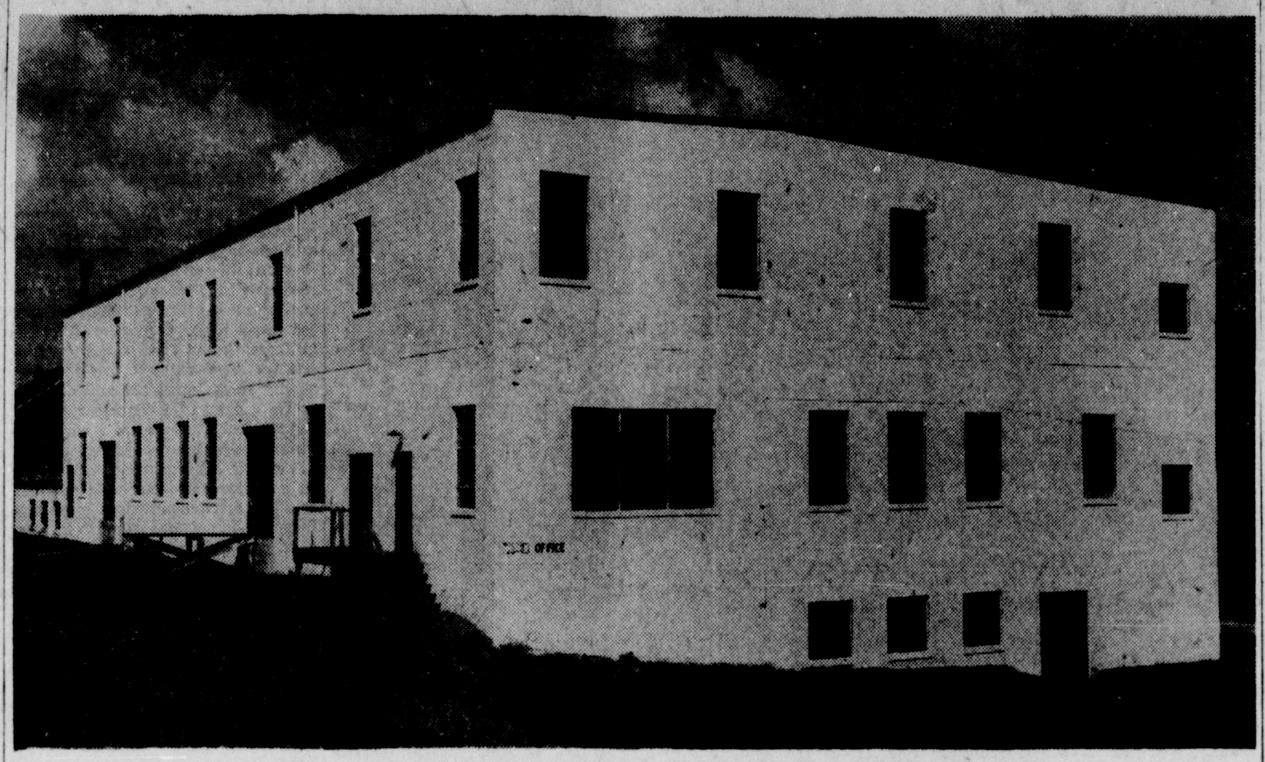
Bright Future Indicated

There is no reason why Knouse Foods Co-operative and its members should not look forward to a bright future. The organization is well-staffed today and this applies to sales management, financial management, qulaity control, plant operation, and general overall management. In our opinion, it has a good board of directors who know what's going on and take a keen interest in its welfare We hope that every individual member of this association will take an active interest in its affairs and will become better acquainted with what it is doing and how it operates. After all, it is his own business, and he is entitled to this knowledge, just as the association is entitled to his wholehearted support.

Today the apple industry statistically looks to me as though it has a bright future, provided it is well-handled. We have fewer apple trees today than we had 50 years ago and less total production. Our population is increasing at the rate of 7,000 people per day, and if the apple industry cannot work out a successful program to merchandise all the apples that can be grown for the next several years, then there is something the matter with the industry.

The Baltimore Bank for Co-operatives has a great deal of confidence in the Knouse Foods Co-operative today. We have shown that confidence on a number of occasions, and we are certain that its success will continue. If, for any reason, it does not, we are convinced it will be because the members fail to take advantage of one of the greatest opportunities available in the apple industry today.

Scotland Plant Of Knouse Foods, Cooperative



Use Sliced Apples For Speedy Pies

Canned sliced apples can be turned into a juicy, sweet flavored apple pie so fast you will hardly believe your eyes. Especially if you're used to the old fashioned way which required fifteen or twenty minutes just to prepare the apples.

With the aid of canned sliced apples and prepared pie crust mix, today's busy homemaker can serve her family a homemade apple pie made quickly and without sacrificing the time needed for her many civic and defense activities.

Speedy apple pie ingredients are: 1 package pie crust mix, ⅛ teaspoon nutmeg, ½ cup sugar, 1 No. 2 can sliced apples, 2 tablespoons flour, 1 tablespoon lemon juice, ¼ teaspoon cinnamon, 1 tablespoon butter or margarine.

Prepare pie crust mix according to package directions. Line bottom of 8-inch pie plate with ½ of the pastry. Cut remaining pastry into apple shapes using a paper pattern; reserve. Combine sugar, flour cinnamon and nutmeg. Add sliced apples and lemon juice; toss lightly. Turn filling into unbaked pie shell; dot with butter. Place apple pastries on top. Bake in a hot oven (425 degrees F.) 40 minutes. YIELD: 1 8-inch pie.

Applesauce Makes A Summer Parfait

Gay and bright to look at, delectable to eat . . . that's the story of this refreshing early summer dessert for bridge luncheons, your youngsters' supper of the family dinner. You need the following ingredients: 2 cups canned applesauce, ¼ teaspoon salt, 2 tablespoons cinnamon drop candies, 2 cups milk, 3 egg yolks, ¼ cup sugar, ¼ teaspoon almond extract, 2 teaspoons cornstarch, 1 egg white, 2 tablespoons sugar.

Combine applesauce and cinnamon drop candies; let stand in refrigerator several hours, or until candy drops have dissolved. Mix well. Combine ¼ cup sugar, cornstarch and salt in top of double boiler, gradually add milk. Cook over hot water, stirring constantly, until slightly thickened. Beat egg yolks, gradually add hot milk mixture. Return to double boiler; cook, stirring constantly, until mixture thickens and coats spoon. Cool. Add almond extract; chill. Arrange alternate layers of applesauce and custard in parfait glasses, ending with custard sauce. Beat egg white stiff, gradually add remaining 2 tablespoons sugar, beating constantly. Use as garnish on parfaits topped by teaspoon of the applesauce. Yields 6 servings.

To
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INVENTORY DWINDLES

Apple processors have witnessed an industry carrvover inventory of almost 3½ million cases dwindle to close to nothing in the period since August, 1951, when promotion program to increase consumption was initiated.

Lively Industry Competition Brings Product Face-Lifting With Lab Playing Major Role

America's industrial strength has been built on fierce competition, and it is consumer demand for better apple products that has forced tremendous improvements in the industry.

Lively competition, resulting in refined processes, has increased the consumption of applesauce, for instance, 100 per cent in the past 10 years. Housewives, accustomed to preparing sauce from their own farm orchards, for years refused to use commercially processed and packed applesauce in any substantial quantity because of blandness and lack of consistency. But as processors recognized the advantages of processing different varieties of fruit into the product, using trial-and-error methods, sauce was improved in flavor, color, finish, and consistency.

Until 10 years ago little care was exercised in controlling the blends of apples processed into sauce, but as consumers demanded an improved sauce every effort was made to produce it. Maturity and quality of raw fruits became of supreme importance, and quality control divisions of apple processing companies were able to perfect quality sauce as we have it today.

Early Test Measures

M. E. Knouse, recalling his early experience as a processor, says, "I used to open the cans in my office and if there was something about the product that did not come up to my taste standards, or if the appearance was not what I thought it should be, I would recommend what steps I thought were needed to correct it." He adds that if he were undecided, he would pass the product around among his office force and ask for their recommendations.

While the techniques used in processing slices has not changed much in the past 28 years, vinegar, jellies, apple butter and sauce have undergone revolutionary technical face-liftings.

Modern equipment, a natural outgrowth of advancement, has resulted in high speed processing lines capable of turning out five times as many cases of products per day as were produced 25 years ago. But the speed and efficiency of automatic lines requires closer checks by quality control experts to produce the uniformity of pack demanded by more critical buyers. Variations in ripeness in one lot of apples can affect the processing technique of many cases of products, and when operations are accelerated great loss can occur unless regular and frequent checks are made for quality control.

Constant Lab Control

"When buyers purchase with the consumer in mind, they must be certain that quality is uniform in every lot of merchandise they buy," Dr. Oyler explains. "It is the responsibility of quality control to see that uniformity and high standards are maintained."

The first laboratory in operation at the Peach Glen location was installed by M. E. Knouse when he established Knouse Corporation, and was equipped with only bare essentials such as a thermometer, scales and a few pans. The laboratory and equipment were adequate, and with the personal attention of top management, provided satisfactory control over products because of the limited volume of production. However, as the industry expanded and as competition for quality became important, high speed processing lines were introduced and processors generally recognized the absolute need for specially trained personnel and enlarged facilities to insure thorough control.

In 1945 Knouse Corporation opened a completely modern and fully equipped laboratory in its new building, and quality control became one of the most important departments in the business. It set out to ensure a product which consumers wanted at a cost they could afford to pay. A research division was established to develop more efficient processes of manufacture and to discover more practical quality products for increasingly discriminate consumers. And while today processors generally use uniformity and quality as their gauge, each individual processor providing desirable competition strives to further improve quality, flavor and consistency for consumer acceptance.

As Knouse Foods has grown in scope, and as growers continue to produce quality raw products for processing in large quantities, quality control becomes more and more important to the manufacture of apples and other fruit products. Research has proved the advisability of fast handling of fruits to maintain high quality and appearance. High speed production equipment provides the tool by which this may be attained. Quality control as practiced at Knouse Foods assures the consumer of every modern advantage and technique known to fruit processing today.

For a luncheon dessert for the children you might try this: Canned apple slices mixed through with raisins. Sprinkle lightly with sugar, dust with nutmeg and pour milk around them Simple to fix. . . but the children will enjoy it.

PEACH HARVEST SLUMPS BADLY IN PAST DECADE

J. BENTZ KAUFFMAN
President, National Peach Council

As one views the national production figures for the past ten years some mental confusion results due to the changes in the potential productive capacity during that period. The average production from 1941 to '52 was about 65½ million bushels. 1947 took us up to 80½ million, with a possible threat that we might see a 100 million bushel crop, should all factors develop favorably. By 1952 our production had dropped to 61½ million, and our present potential stands at about 65 million bushel maximum if we have no crop damage.

What has happened to lower our productive capacity by almost 20 million bushels in so short a span of years? There are two underlying causes. First, a severe November, 1951, freeze following an exceptionally warm fall in the Midwest producing areas inflicting severe tree damage and loss. The second was one of economics. During World War II food conservation and home canning were particularly

J. BENTZ KAUFFMAN

stressed. This created a situation under which large crops of peaches could be favorably marketed. With the end of the war came a reduction in the amount of home canning with a consequent decline in price and demand for fresh peaches. During this same period economic activity and wages remained at an all time high attracting many to industry and furnishing little incentive to plant and care for orchards. Within the past year there has been some revival of interest in new peach plantings, centered chiefly around the newer and better varieties available through peach breeding work.

Variety Transition

There has been and still is a gradual transition of varieties taking place in the peach industry. The trend of which is away from the universally grown Elberta to earlier ripening varieties which in many cases are of higher color and finer quality. This transition gives us a volume peach deal much earlier in the season than we had ten years ago. By the same token it also complicates marketing, in that this early fruit from the central area is on the market during the shipping season of Elbertas from the Southern States.

No problem within the peach industry is quite so controversial as that of maturity. It is most difficult of solution. We know the consumer wants and will consume many more peaches if they are available in a high state of maturity. Just how to get this high maturity through the congested and inadequate terminal markets without severe loss to the shipper is one of the No. 1 problems facing the industry. Precooling has certainly aided but not fully solved this problem.

The peach industry must keep in line with producers of other commodities in promotion of its product. Peaches lend themselves especially well to promotional work. It is with this in mind that National Peach Council has an intensive program in readiness for ths season's crop. Beginning National Peach Week, July 19 to 26, and continuing about six weeks peaches will be kept before the public from coast to coast, emphasizing the food and health value and los calorie content. The promotional campaign following National Peach Week will be carried by the various producing areas as the deal swings from South to North. Some of the states are developing ideas of their own. Pennsylvania is sponsoring a peach dessert contest which will result in the selection of a peach queen to reign at the annual convention of National Peach Council to be held at York, Pennsylvania, February 12 to 16, 1955.

Third In Importance

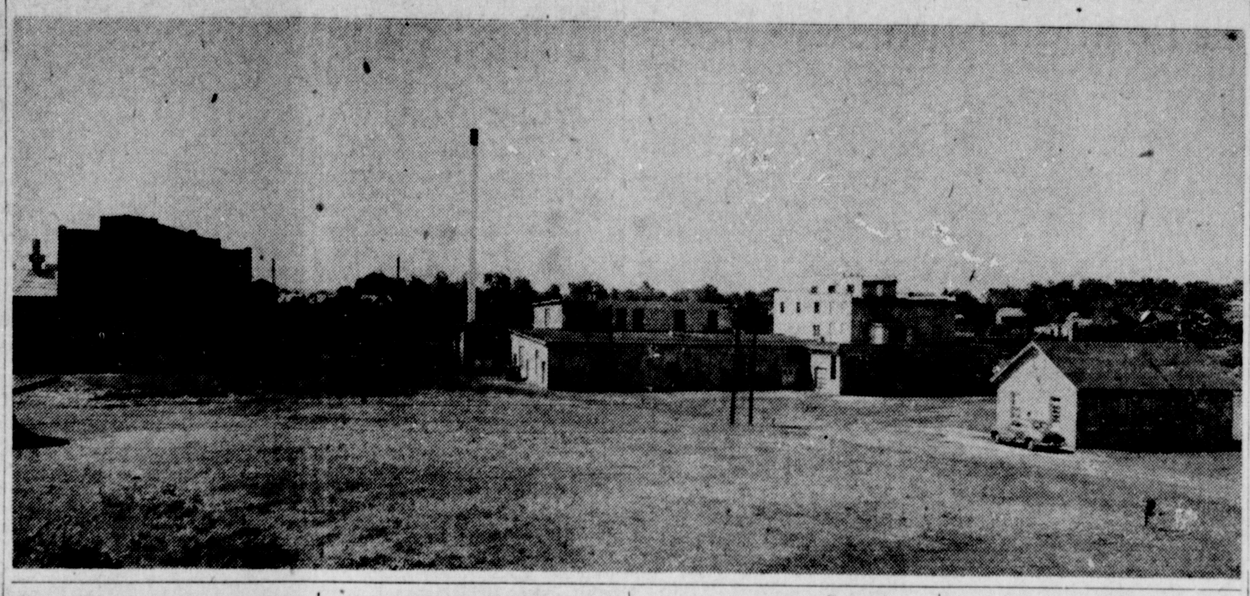
Peaches rank third in importance in the national fruit picture, being exceeded only by citrus and apples. In view of the short season and perishable nature of the peach, careful advance planning and accurate crop volume and maturity time reporting are essential. This is an important phase of the work of National Peach Council.

The prosperity of the national peach industry together with all other segments of agriculture is in direct relation to the prosperity of our entire national economy. Each succeeding year brings us closer in an interdependent national relationship. No segment of agriculture, industry, or labor can long prosper at the expense of another.

Our nation was established and built by men of faith with sincere convictions, who were unafraid to work. I know of no substitute for hard work, and intellitent thinking and planning. They, plus the proper emphasis upon moral and spiritual values, built a great America. So long as we live by them, there is no limit as to what we can accomplish. Conversely, if we forsake them, we can expect no better fate than that which has befallen previous world powers.

The 1953 commercial apple crop in Pennsylvania was 11 per cent less than in 1952

Chambersburg Plant Of Knouse Foods, Cooperative



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Knouse Foods Co-operative

BEST
WISHES

Lucky Leaf

Knouse Foods Co-operative
Incorporated
!

BARRELS AND DRUMS

by

MASLOW
COOPERAGE CO.
16 Court St.
Brooklyn 2, New York

KNOUSE FOODS CO-OP.

Celebrates Its

FIFTH ANNIVERSARY

The cherry processing equipment at Knouse Foods Co-operative, Inc., is of the highest quality available. We of Dunkley Company are especially proud of our installations in the plants that process nationally-advertised "Lucky Leaf" products. On this special anniversary, we extend our sincere congratulations.

DUNKLEY
COMPANY
Cherry Canning Equipment
1910 LAKE ST. KALAMAZOO, MICH.

Michaela Pyle Brings Woman's Glamor To Public Relation's Position At Knouse Foods

By JACK DILLON, JR.
Gettysburg Times Staff

"MIKE" PYLE

The public relations officer of a food industry must combine all the talents of the magician, the politician, and the sleuth. When the PRO turns out to be a woman, and an extremely versatile and attractive one at that, almost anything is possible of accomplishment.

At Knouse Foods, Michaela "Mike" Pyle fills the bill on all counts. A native of Centre County, she attended Penn State's famed school of journalism, before leaving to take a job in the display advertising department of the Pittsburgh Press. In 1940 she entered the editorial field on the Wilmington Sunday Star. A year later "Mike" hopped forward again as editor of the Chester News, a semi-weekly newspaper, while serving at the same time as Chester correspondent for the old Philadelphia Record.

In 1943 she was assigned to the Utah state offices of the government war agencies, military installations, and the Salt Lake City Chamber of Commerce by the Salt Lake Telegram. Here she also covered special sessions of the federal court. In 1945 "Mike" returned to Pennsylvania to the rewrite and copy desk of the Harrisburg Telegraph, where she developed a daily local editorial page column until the merger of the Telegraph with the Patriot-News occurred in 1947.

Following the merger "Mike" free-lanced for Pennsylvania and New York papers, trade publications and supplement. In 1952 she entered public relations at Knouse Foods and was named director of the publica relations department in 1953.

At Knouse "Mike" has a variety of duties that test her mettle in a dozen ways. Prior to January 1953, Knouse published two house organs, a bi-monthly "Lucky Leaf Growers News" and a monthly "Lucky Leaf Employees News." Typical house publications, neither had much real interest to offer the reader. At the beginning of 1953 "Mike" converted to the slick tabloid size newspaper "Lucky Leaf," written in a breezy, direct news fashion and packed with items of all sorts: information on industry developments for growers, brokers and employes; editorial material on grower, association member, and personnel thinking; technical articles on industry material; social and activity news and pictures; and features on grower practices, consumer reactions, and personnel news.

Since the streamlining, "Lucky Leaf" has jumped to a circulation 2,000, a fifty per cent increase in addition to employes, grower members, and brokers who make up the normal circulation some 400 others have been added to the mailing list from industry, plant visitors, and others who find "Lucky Letf" both informative and interesting.

Lucky Leaf Editor

As PRO "Mike" turns out most of the copy for Lucky Leaf, does the photography, and abstracts journals for items of interest. Press releases, radio materials, features and straight reports for trade publications also pass across her desk in a steady stream. She has the added responsibility for the compilation, editing, and printing of special publications such as the "Employee Handbook" and other educational and informative material.

Reading consumes almost as much of "Mike's" time as writing. Various trade and industry jourals covering all facets of the food business are read and analyzed for new developments.

Accurate reporting on the many-sided Knouse enterprises demands intimate contact with every level of production from the field through the consumer. As a result "Mike" must frequently visit the five-state area embraced by the Knouse Co-operative and including Pennsylvania, West Virginia, Virginia, Maryland, and Ohio.

As a restful sideline to the rest of her work, she directs many activities such as employe picnics. Plant tours, speaking engagements, and press releases on product development, company community representation, and plant expansion are also channeled through her office.

With it all, "Mike" Pyle still finds time for a happy life with her husband, H. Thomas Pyle, whom she married in 1941 and their two daughters, Judy, 12, and Kay, 8, at their home near Idaville. She is a member of the York Springs Girl Scout Committee and the Gettysburg Presbyterian Church.

KNOUSE FOODS EMPLOYES ARE WELL TRAINED

Men and women employes at Knouse Foods four plants represent skilled, semi-skilled and unskilled workers, each trained to perform one or more jobs in the production of Lucky Leaf products. Persons employed at the Peach Glen plant are:

Roy Adelsperger, Bruce Albert Leon Anthony, Charles Baker, Ralph Bere, Charles Black, John Black, Clarence Butler, Lloyd Carbaugh Robert Carey, William Carey, Joseph Catchings, Ted Clark, Curtis Cline, Lloyd Cline, Brack Duncan.

Clair Fair, Ira Fohl, Walter Fohl, Clarence Gardner, Harry Garretson, Freeman Glass, Arthur Group, John Group, Russell Hackenberg, James Hartman, John Heflin, Emory Heller, Stuart Hoffman.

Stanley Kint, Albert Kuhn, Ray Lauer, James McManamay, Richard Orner, Joseph Reaver, James Reeder, Orion Rex, Boyd Rinehart, John Rinehart, Robert Rudolph, Leroy Schoffstall, George Scott, Melvin Scott, Clyde Showers, Robert Slaybaugh, Paul Slusser, Lester Smith, Arnold Southerly, Arthur Starner, John Starner, Leroy Starner, Grover Starner, Paul Stultz Sr., Paul Strayer, Elmer Sweitzer.

Robert Taylor, Blair Thomas, Elmer Thomas, Russell Wolfe, Glenn Yeagy.

Beulah Smith, Freda Shafer, Linnie Schriver, Ruby Heller, Esther Cline, Mabel Southerly, Grace Carey, Myrna Yeagy, Regina Murtoff, Evelyn Hackenberg, Ellen Schoffstall, Edith Bupp, Hettie Delp, Violet Starner, Dorothy Bream, Gwili Taylor, Josephine Bupp Helen Group, Edna Hershey, Fayetta Kline, Eleanor Lawver.

Fleet

Charles Bigham, Lloyd Bream, Herbert Cluck, Robert Forsyth, Samuel Helsley, Raymond Hoffman Jr., Claude Kelley, Bruce Kline, Albert Warner.

Chambersburg Plant

Chalmer Sipes, Ralph Stoner, Leroy Mackling, Robert Banks, George Haldeman, Samuel Parson, Gilbert Deshong, Robert Foor, Clyde Diffenderfer, William Gindelsperger, Lindsey Reasner, Albert Sarvis, Clarence Strait, Robert DeShong, James Foor, Wayne Corwell, Peter Gindelsperger, Glenn Horn, Jack Ewing, Lloyd Foreman, Olin Staver, James Banks.

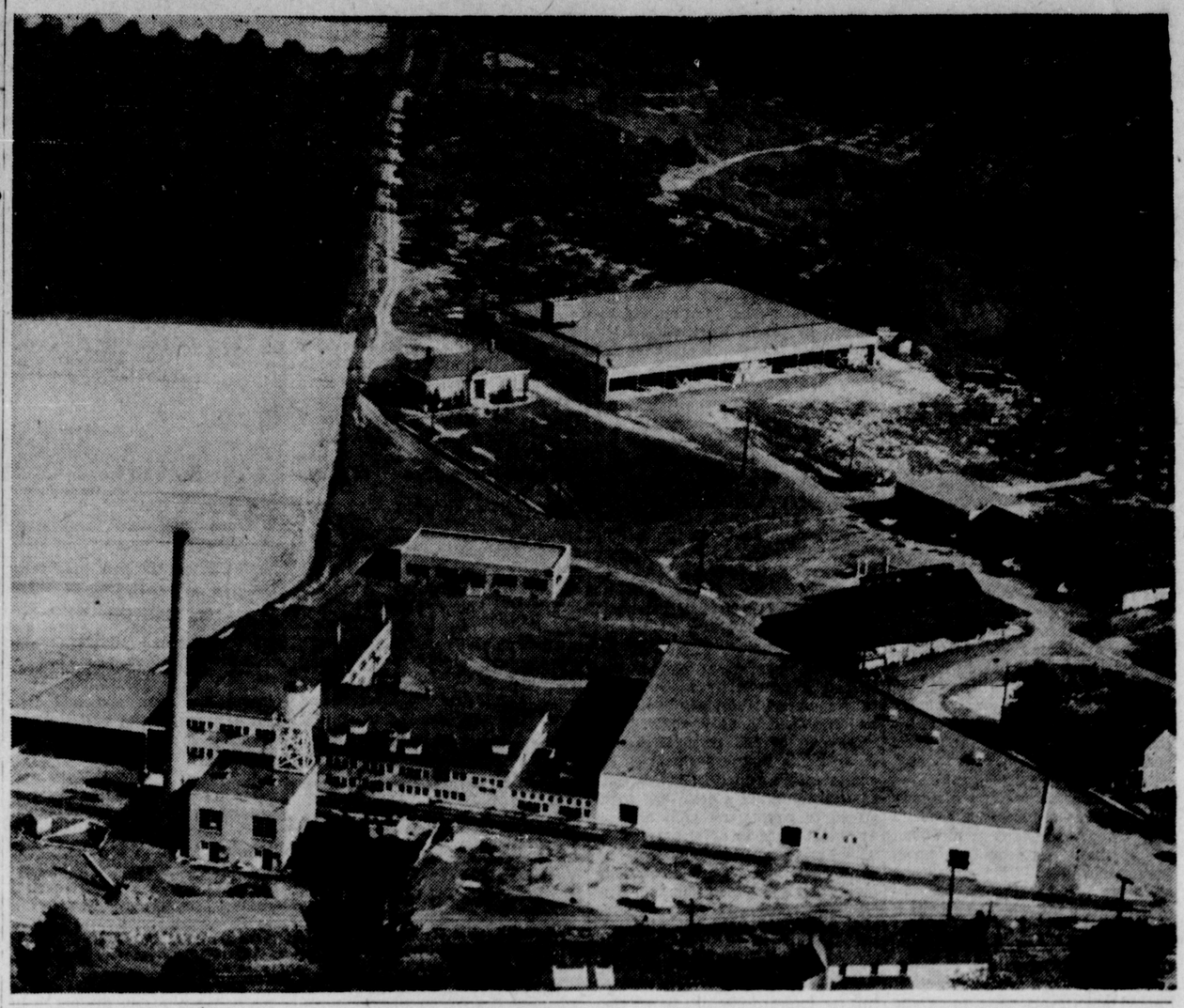
Orrtanna Plant

Melvin C. Herring, Kenneth W. Sanders, Walter A. Tressler, Melvin H. Shuyler, Claude F. Fissel, Clyde G. Andrew, W. Robert Boyd, W. Earl Singley, Lloyd D. Howe, John C. Myers, Frank A. Newell, Ira H. Herring, Roy W. Lobingier, Earl B. Shuyler, Irvin P. Plattenburg, Thomas E. Kuykendall, Cleason M. Richardson, Daniel M. Roth, Richard C. Codori, Bobby Lee Short, James P. Orner.

Scotland Plant

Clark Jacobs, Mont Witter, Garnet Reasner.

Orrtanna Plant Of Knouse Foods, Cooperative



National APPLE Institute

Washington 6, D. C.
June 22, 1954

Editor
The Gettysburg Times
Gettysburg, Pa.
Dear Sir:

The Fifth Anniversary of the Knouse Foods co-operative is occasion for congratulations to its members and officers, and to the community at large. Its formation was watched by the whole industry as a courageous experiment. The fact that it is now passing its five-year milepost and going strong marks an accomplishment that only its membership can fully measure. We appreciate the opportunity to extend, through your columns, best wishes for continued progress and success.

Sincerely,
TRUMAN NOLD
Executive Secretary

Zesty Puffs Have Applesauce Filler

These airy-fairy applesauce creamy puffs, a fun dessert for special summer occasions, can be your special hostess pride and joy.

You'll need the following ingredients for the cream puffs: ½ cup water, ½ cup sifted all-purpose flour, ¼ cup butter or margarine, 2 eggs, ¼ teaspoon lt. Bring water to boiling point in saucepan; add butter or margarine; stir until melted. Bring to boiling point; quickly add all of the flour and salt. Cook, stirring constantly, about 2 minutes, or until mixture forms smooth compact mass. Cool slightly; add eggs one at a time beating after each. Beat 5 minutes or until mixture is thick and shiny. Using tablespoon or pastry bag, immediately shape 2" apart on greased baking sheet in mounds 2½" in diameter. Bake in very hot oven, 450 degrees F., 10 minutes, reduce to moderate oven, 350 degrees F., bake 20-25 minutes. Yields 8-9 medium puffs.

Applesauce filling requires ¼ lb. diced marshmallows, 2 cups canned applesauce, 2 tablespoons chopped maraschino cherries, ½ cup heavy cream. Stir marshmallows and cherries into applesauce. Beat cream until stiff; fold into applesauce mixture. Yields enough filling for 8-9 cream puffs.

To make APPLESAUCE CREAM PUFFS: Split cream puff shells; spoon in applesauce filling. Place on serving plate; sprinkle tops with confectioner's sugar.

Adams County Fruit Growers Association was the sponsor of the newly formed "Apple Blossom Trail."

Cherry Pie Arithmetic: One of the No 2 cans of red sour pitted cherries will make the filling for an 8-inch pie. For a deep-fruited 9 or 10-inch pie, use two of these 1 pound 4-ounce cans of cherries.

Our Very Best Wishes!

5 Years Lucky Leaf Food Products

KNOUSE FOODS CO-OP., INC.

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INDUSTRIAL EQUIPMENT DISTRIBUTORS
Specializing in Engineered Transmission
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Congratulations
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KNOUSE FOODS CO-OPERATIVE INC.
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M and H
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JET CLEANERS
We extend
CONGRATULATIONS on
The 5th Year!

Best Wishes to
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Compliments of
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32 N. GEORGE STREET YORK, PA.

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FULLER
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Used by the
Knouse Foods Co-operative, Inc.
In The Processing Of
"LUCKY LEAF" FOOD PRODUCTS
FULLER BRUSHES MADE FOR ALL MANUFACTURING PROCESSING PLANTS IN AMERICA
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HARTFORD, 2 CONNECTICUT
Industrial Division
Best Wishes Knouse Foods Co-operative 5th Anniversary

Grocery Manufacturers' Expert Stresses Vital Need For Close Cooperation, Constant Research

Frank M. Atchley, agricultural consultant to the Grocery Manufacturers of America, Inc., writing in the March issue of Chemurgic Digest on "Food Processing and Chemurgy" discusses the growing evidence that many solutions to farm problems are involved with marketing and the food processor. Atchley's article follows.

"Everytime industry finds a new use for an agricultural product, it helps industry, it helps agriculture, and it helps the nation." This statement made recently by Secretary of Agriculture Ezra Taft Benson indicates a relationship between the food processing industry and chemurgy. Nearly every agricultural commodity group, be it bee raisers or corn growers, urges that greater emphasis be placed on research with a view toward broader and improved markets—new end uses for what they produce. Many chemurgists are reputed to intensively apply the science of chemistry to promote the utilization of farm products in industrial markets. Chemurgists, therefore, certainly have a place in providing new markets for this country's more than ample supply of farm products.

How then, do the processors of groceries—those who change raw products of the farm into groceries on the shelf—fit into the chemurgic picture? Chemurgists are not necessarily trained chemists or chemical engineers. They may be farmers, processors of farm products, marketing agents, financial backers, or trained scientists, each supporting the overall idea of chemurgy. Chemurgy is an idea — not an exact science.

Provide Additional Markets

When Wheeler McMillen, editor-in-chief of Farm Journal and chairman of the Board of Governors of the National Farm Chemurgic Council, Inc., had the founding idea for the council in 1935—the idea that excess farm products should be consumed industrially—the products of American farms had so increased that the effective demand of the American people was insufficient to clear the market. Certainly a similar situation exists today with wheat, cotton, corn, dairy products, fats, and oils, wool and other produce of our farms "running out of our ears." Anything that chemurgists — whether chemists or food processors—can do to provide additional markets for our farm products is a definite boost to this nation's economy.

Research is the backbone of chemurgy. It is founded upon the idea that knowledge is a better guide to human action than ignorance and we'll all admit that there is plenty of the latter.

Research apparently took a new lease on life with the advent of the current administration in our Federal government. The secretary of agriculture has indicated that the basic long-range needs of our agriculture are cost reduction, quality improvement, and market expansion. He added that the sound approach to everyone of these needs if through research and education. Research has been and is a help in solving all of these needs of agriculture but present indications are that the expansion of markets is the most urgent. This has been brought about by a combination of circumstances that has helped us produce more agricultural products than we can market profitable.

Marketing Of Products

We must find ways to improve the marketing of agricultural products. This may mean ways of improving the farmer's farm-to-market handling operation, it may mean a new package that will interest more consumers in buying the product or it may mean finding an entirely new way of utilizing a product of which we have an overabundance. Placing stress on agricultural research isn't new. Basic or primary research has been the foundation of all of the really big advances in agriculture. These include, of course, such things as hybrid seed corn, new disease resistant strains of various crops, new uses for many farm products, regulated soil fertilizations, remarkable methods of disease and insect control and many others.

In the past a major portion of agricultural research has dealt with production problems. With many authorities—both in government and out—feeling that most of the solutions to our current farm problems are in one way or another involved in marketing, the food processor really becomes concerned. He is interested in getting the results from research conducted by both governmental and private agencies. Getting the results from research disseminated has in the past been somewhat more difficult than getting the research completed. Many governmental organizations have done a sterling job of research, but then have failed to get the results distributed to the people who could use them.

GMA Members Helpful

Grocery manufacturers are doing a great deal in this field too. For instance, many of the GMA member companies that are processing fruits and vegetables carry on production research projects in connection with their crop contracting operations. The results of this research help the farmers deliver the cannery a superior product. Company technicians make an effort to find ways of obtaining a disease free item, uniform as to size, color, shape, quality, time of ripening, etc. This type of research benefits both the producer and the processor by providing the consumer with a more desirable product.

The Extension Service of the U. S. Department of Agriculture has been more or less charged with distributing the results of research carried on by the experiment stations of the U. S. Department of Agriculture and the Land Grant College. Extension workers throughout the country have for the most part done a good job, but the system may have been at fault. Even with the recent added emphasis being placed on marketing research a recent extension report from one of the land grant colleges indicates that the extension workers spent 70 to 80 per cent of their time working in the field of production. This may be an indication of why we have been unable to get as much good marketing assistance from our colleges as some may have expected.

Food processors have been glad to get any information from the agricultural colleges made available to them, whether it concerned a new method of processing the farm product, a new method for displaying the product on the grocery shelves or a new way of preparing it for final consumption in the consumer's home.

Use Extension Services

Food processors might be able to use a good extension service, so that they could learn about the development of new products from agricultural raw products, and new processes that will expand present markets, for the nearer we can come to satisfying consumer desires the greater are our opportunities to expand markets. Such an extension service for industry might become a liaison service between basic research and various industries. Basic research is fundamental to any sound program of applied research. Specialists trained in processing, manufacturing and distribution could in this way provide a two-way channel through which would travel ideas about marketing and utilization research, as well as problems encountered in the processing plants and markets. This type of liaison organization should make it easier for industry to take its problems to research agencies and the research agencies to take the results back to industry.

Our early settlers were almost all farmers. They raised what they ate or traded their produce to someone else for what he had raised. Our population has changed from about 95 per cent farmers in 1790 to the place where it takes only about 16 per cent of our people to raise the food that they and all the rest of our people need in order to maintain a relatively good diet. They also raise sufficient food to send considerable abroad as well as raising more than we can consume in some instances. As the percentage of our people engaged in farming has decreased the number of people necessary to process farm products and transport them to the ultimate consumer has increased. The farmer no longer carries on the entire process from producer to consumer.

Agriculture extends beyond the farm boundaries Vast storage, marketing and processing organizations have developed to serve agriculture and to expand the agricultural production process. The advancement of knowledge through research has made possible this blending of farm and industrial products. Industry, of course, has been expanding its research efforts each year, in order to become more efficient, to find new and stable markets and to make a reasonable profit

General Mills Chairman

Harry Bullis, chairman of the Board of General Mills Inc., said recently that: " . . . we at General Mills believe that there is much truth in the old economic law 'Let everyone do what he can do easiest and best.' We count on Government to perform all those phases of fundamental and applied agricultural research that are needed to provide our farmers with the best possible quality in their crops and in their farm management techniques, all of which is now being done in a most able manner. We hope that the research activities of such agencies as the four government regional laboratories can be devoted more heavily to long range fundamental excursions into the chemistry and microbiology and of farm crops and agricultural by-products, leaving the end use application of such knowledge to our industrial research laboratories, where we believe it can be done more economically and more effectively in the over-all interest of our agricultural economy."

Agriculture can supply industry with a steady flow of raw materials for its processing plants if only we can learn to develop new markets and new uses while we are developing new crops, additional productivity and utilizing our waste products efficiently.

Co-operative Research

Let's take just one example to show how co-operation in agricultural research can benefit many different parts of our economy. At the present time the USDA is making an effort to do something about the surplus fats and oils that have become a problem in this country. It is seeking new markets for the products, it is carrying on research programs designed to develop new marketable products from the raw materials. Some research work has also been done on a contract basis between USDA and private research firms This effort is being continued. Its object is to determine which fields of the chemical industry use certain fatty acids as raw materials and how the market can best be developed for inedible fats and oils. The synthetic detergent and emulsifier fields are involved. Inedible tallow and greases have been in oversupply for several years. In 1952 the combined output of animal fats, excluding butter, reached a record total of 5.4 billion pounds which was 2 billion pounds over the 1937-41 average. This left a 750 million pound surplus for the year.

A surplus of vegetable oils has also caused considerable trouble. We produce about 50 per cent more vegetable oil now than pre-war with but an 11 per cent increase in consumption. Before 1948 this country was a net importer of vegetable oils. In 1952 there was a surplus of nearly ½ billion pounds. Research is needed to help find an outlet for the surplus fats and oils. Work is being done, but the problem is not solved.

Life Line Concept

Food produced on the farms of this country must go many miles, many folks must own it and many processes must be completed before it becomes food on the dinner tables of the nation. This is sharp contrast to the situation existing when the Pilgrims landed on our shores.

Today many products are produced from corn, whereas our ancestors knew only about cornmeal, hominy and livestock feed, with a few cobs left over. Scientists have developed corn sirup, dried corn sirup, and dextrose, all of which are important sweeteners in the fruit and vegetable canning business, as well as being major ingredients in the manufacture of ice creams, puddings, etc. Scientists have turned even the lowly corncob into many specialized products. Furfural was one of the first chemical substances obtained from the cob.

We need now to find ways to improve our methods of handling and distributing fruit and vegetable products and to preserve the farm-fresh quality and nutritive value of food on their way to consumers. We need to develop even more labor saving methods, eliminate back hauls and ship less non-marketable material in order to halp reduce the high cost items of labor and transportation. New product, new use, and new process research must be continued. We must also maintain our efforts to determine human and household needs and preferences for agricultural products. Consumer needs satisfied mean expanded markets.

Essential Processes

There are many essential processes through which food must go between Food in the Field and Food on the Table. Grocery Manufacturers of America Inc., uses the slogan: "The Life Line Of America—the line of essential processes between food in the field and food on the table." The line is long. If it is to be kept strong the farmer, the processor, the transporter, the wholesaler and the retailer must each do his part in providing the American homemaker with the food products she wants. These products must be available when she wants them, in the quantities she wants them, packaged in a way that is desirable and convenient for her and at a price she can afford, so that she can use them to advantage in the feeding of her family. GMA is striving to do its share in every way possible to help further any of these processes between Food in the Field and Food on the Table. Its president, Paul S. Willis, is a member of Secretary Benson's Agricultural Research Policy Committee which is evidence both that the organization has a definite interest in agriculture's research policy and that its viewpoints and suggestions are sought.

Chemurgy definitely has its place in the chain of events between growing crops and animals and processed food on our dinner tables. There is certainly sufficient work for all of us to do. The research must be done; it must be disseminated properly to the folks who can use it, whether it be for the production or the marketing of agricultural commodities. Co-operation between all of the agencies concerned is of utmost importance. Let's all work together to feed our people at higher levels than heretofore thought possible, and at the same time help all those concerned to make an American standard of living.

Knouse Foods enjoys the support and confidence of the Farm Credit Administration and the Baltimore Bank for Cooperatives. Recent guests at the Peach Glen plant were W. Clayton Jester, Biglerville; S. M. Thomson, president, Baltimore Bank for Cooperatives; Roland Benjamin, general manager, Pennsylvania Farm Bureau Cooperative, Harrisburg. Mr. Jester and Mr. Benjamin are directors of Farm Credit Administration, Baltimore district.

Congratulations

to

KNOUSE FOODS CO-OP INC.

Best Wishes from

GETTYSBURG AUTOPARTS CO.
— DISTRIBUTORS —
535 York Street Phone 1200 Gettysburg, Pa.

WAUKESHA PUMPS

USED BY KNOUSE FOODS COOPERATIVE

Manufactured by

WAUKESHA FOUNDRY CO.
WAUKESHA, WISCONSIN

OUR SINCERE BEST WISHES TO KNOUSE FOODS

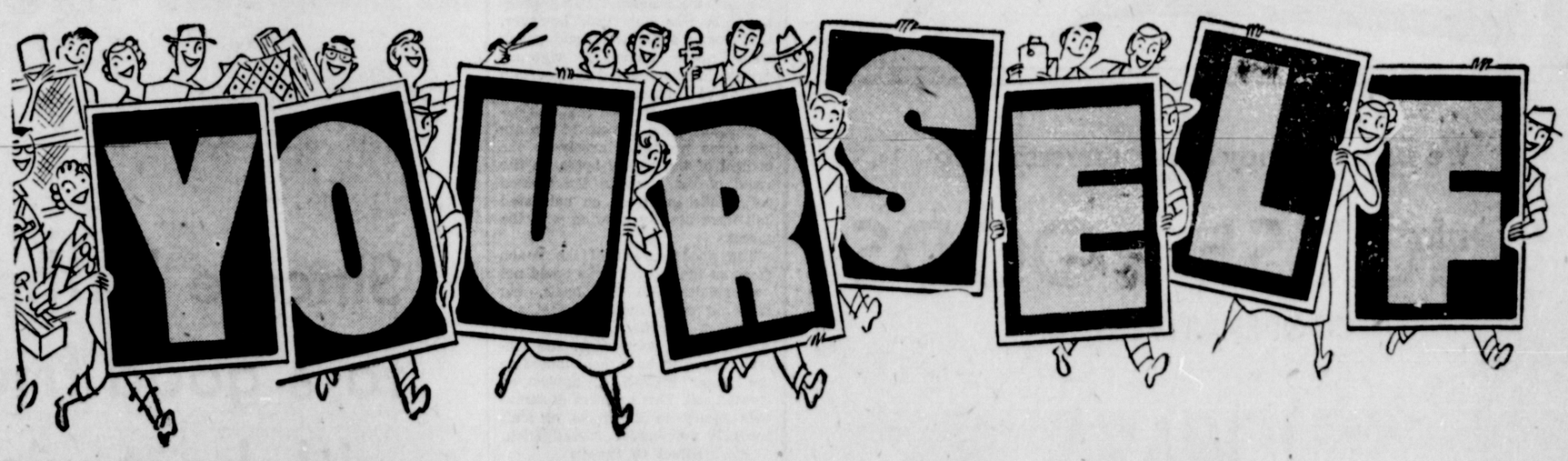
5TH ANNIVERSARY

We take this opportunity to express our heartiest congratulations to Knouse Foods Co-operative, Inc. May this be the first of many 5-year celebrations.

Lucky Leaf

AUDUBON WIRE CLOTH
Richmond St. and Castor Ave.
PHILADELPHIA, PA.

5th Anniversary of Lucky Leaf! ENJOY---



KNOUSE FOODS CO-OPERATIVE, INC.

Time out for a break! Five years of processing flavor-packed Lucky Leaf Foods certainly deserve comment. It's genuine cause for festivities, and we of Aero Oil Company send special words of praise to all of those at KNOUSE FOODS CO-OPERATIVE, INC., Peach Glen, Pennsylvania.

Best Wishes from---

AERO OIL CO.
NEW OXFORD, PA.

Disease And Pest Experts Assure Profitable Fruit Production By Fieldwork

By H. R. VARNEY
Dean and Director
College of Agriculture,
Forestry and Home Economics
W. Va. University

Research work affecting the fruit industry in West Virginia is carried on primarily by the Department of Horticulture and the Department of Plant Pathology, Bacteriology and Entomology. Headquarters for the two departments are at West Virginia University, Morgantown. A small horticulture farm is also located there where some research work is done, although it is primarily maintained for class purposes. Most of the field research work is carried on at the University Substation at Kearneysville in the Eastern Panhandle. Ray S. Marsh heads the Department of Horticulture, and Dr. J. G. Leach, the Department of Plant Pathology, Bacteriology, and Entomology. Edwin Gould, resident entomologist, is superintendent of the Kearneysville Substation.

In recent years, research in the fields of orchard soil profiles, apple rootstocks, leaf analysis survey, chemical stop drop sprays, and chemical thinning and color sprays have contributed considerably to current orchard practices.

The use of 2,4,5—TP as a stop drop spray is now a standard practice with the commercial orchardists. Cornell, Washington State, and West Virginia did the pioneer work on this chemical in 1949 and 1950. Work with color sprays for apples began about 1934 and was continued for eight years. After an inactive period of seven years, it was reinstated in 1949. The use of a thiocyanate alone or in combination with 2,4,5—TP is very promising on both yellow and red varieties of apples.

Soil Studies Helpful

The soil profile studies have been very helpful in advising farmers in the selection of orchard sites. The leaf analysis survey aids apple growers to save money on fertilizer purchases.

Out of the rootstock work came the evidence that Jonathan seedlings were superior to French Crab or Delicious seedling understocks which had been used by the fruit tree nursery industry for propagation of apple trees. Also the root-stock research showed the superiority of Malling 2 over Malling 9 as dwarfing understock for apples. Finally, apples on seedling roots were better anchored and resisted wind damage more than those on clonal understocks.

Another current research project that shows some promise is one dealing with apple juice blending. Crab apples are mixed with the juice of Rome or Red Delicious in order to add tartness and astringency. Several of the Glenn Dale crab introductions from European cider orchards are growing at the horticultural farm to be used for future blending.

Other Current Studies

Other current projects deal with apple nutrition, blueberry breeding, peach thinning, and maturity studies, and orchard mouse control.

Several of the horticulture department staff members are interested in a seedling apple which will be introduced by a leading nursery within the next year. It is a red dessert-type apple resembling the Delicious, but is fully matured for consumption around August 15. No other apple will give this one any competition until September on the fresh fruit market. This seedling was found by a station worker in Monongalia County in 1942.

Each year at the Kearneysville Substation, an extensive series of experiments to test new insecticides and fungicides for their effectiveness in pest control and carried on. In addition to testing specific chemicals, various schedules and combinations of chemicals are tested so that the most effective and practical spray program can be devised for apples, peaches, and cherries. These experiments serve as the basis for the spray programs recommended each year. The Experiment Station, through the resident entomologist, and the agricultural extension service, through a spray specialist, maintain a year-round advisory service to the fruit grower. This service is provided by a printed spray program, periodic spray notices, and radio talks during the growing season, by personal contact, and by orchard demonstrations.

In addition to these routine testing experiments, special studies are made of specific insect pests and diseases as the circumstances demand. From year to year, as weather conditions and other ecological factors vary, new insects or diseases make their appearance or old diseases increase in severity. This requires special experiments in working out satisfactory methods of control. For example, several years ago a new disease of cherries, known as bitter rot, made its appearance in a few cherry orchards in the region. The actual amount of fruit destroyed was not great, but the necessity of grading the fruit for the processors greatly increase the cost of harvest. Special experiments were necessary to devise spray schedules to control this disease.

New Disease Appears

Recently, peach leaf curl, a disease previously not prevalent in West Virginia, has made its appearance. Since our present spray program has not given effective control of this disease, experiments specifically designed to find more effective means of controlling it must be carried on.

One recent development of interest grew out of an experiment to test the possible injurious effect of the new insecticides and fungicides as they accumulate in the soil. An extensive series of experiments in which large quantities of various pesticides were incorporated into the soil, which was then planted to fruit trees, showed that there is little danger of injury to plant growth by the accumulation of the pesticides in the soil from normal spray practices. It was observed, however, that young apple trees and peach trees made unusually vigorous growth in soils treated with certain doses of benzene hexachloride. Further study showed that the exceptionally good growth of the apple trees was due largely to the control of the woolly aphis on the roots of the trees in the treated soil, while the trees on untreated soil were heavily infested with the insect.

The good growth of the peach trees on the treated soils could not be explained on this basis, but there is some evidence that the increased growth was caused by the control of nematodes. The control may also have contributed to the better growth of apples on treated soil. This problem of nematode injury to the roots of fruit trees is now under investigation.

Effect Of Sprays

Another significant contribution has been the studies on the cumulative effect of spray program and pest control on productivity and life of the orchards. For many years, the effects of pest control have been evaluated only in terms of the current season's crop, and little attention has been paid to the cumulative effects. One of the first extensive experiments on the cumulative effect of spray programs was started in 1939 on a block of two-year-old cherry trees. Spray programs of varying degrees of effectiveness were compared on the same trees for eight successive years. The results were very striking. The rate of tree growth was in direct proportion to disease control, and the yield in a given year was often more influenced by the degree of disease control the previous year than by the control during the current season.

Moreover, it was clearly demonstrated that severe winter injury, often killing the tree, usually resulted from heavy defoliation by disease the previous year. Prior to these experiments, growers placed little importance on disease control in late summer after the cherry crop was harvested. These experiments demonstrated disease in late summer greatly reduces the productivity and life of the orchard.

New spray programs, effective in keeping the leaves on the tree all summer, have proved of great value to the cherry grower. The value of such control was clearly demonstrated in 1945 and 1946. Because of the relatively light cherry crop in 1945, some growers neglected to apply a complete spray program in their orchards. Others, however, applied a complete program and effectively prevented premature defoliation. A survey made in 1946 showed that lower yields in 1946, due to poor disease control in 1945, resulted in a loss of more than $108,000 to 18 growers, as compared with those growers who applied the complete spray program in both years.

Apple Tree Experiments

Similar experiments on apple trees are now being conducted, where the cumulative effect of different spray schedules are being measured. The results here also show clearly that the value of a spray schedule can not be measured on the current season's yield alone.

Although some of the newer insecticides have proven extremely effective in controlling certain insects, some of them have caused previously minor pests to become more destructive. For example, DDT proved effective in controlling the codling moth but also caused an increase in injury from spider mites and red-banded leaf roller. This has made it necessary to search for more effective control of mites and red-banded leaf roller.

Pest control continues to be one of the most important factors in profitable fruit production. At the same time, it is one of the most expensive operations in orchard practice. It is not a static problem, but changes from year to year. Research workers must constantly strive to meet the new problems as they arise. Their goal is a spray program that will give the most effective pest control with the least amount of spray injury at the lowest cost. This is not an easy task, but the Kearneysville Station, located in the heart of the fruit-growing region, figuratively speaking, has its finger on the pulse of the industry and is rendering valuable and effective service to the fruit growers.

Make Cherry Pie All Year Long

The cherry harvest each summer lasts only about four weeks, but the tin can holds that harvest for a nation's 12-month use.

The secret of perfect cherry pie is the correct preparation of the sirup. The juice is first poured off the canned fruit, sweetened and thickened. Then the cherries and sauce are poured into an unbaked pie crust. A latticed pastry top is the window to the come-and-taste cherries.

For canned red sour cherry pit you need, pastry, 1 tablespoon flour, 1 No. 2 can red pitted pie cherries, ¼ teaspoon salt, ½ cup sugar, ⅓ cup juice, drained from cherries.

Line 8-inch pie pan with pastry. Drain cherries well. Reserve juice. Combine sugar, flour and salt in saucepan. Stir in cherry juice. Cook, stirring constantly until mixture boils. Remove from heat and add cherries. Turn mixture into pie pan. Cover with crust or lattice pastry strips. To make pastry cherries and leaves, cut small rounds with thimble for cherries, and cut leaf shapes with point of paring knife. Place two leaves under cherry and place at crossing of pastry strips. Bake in a hot oven (450°F.) 15 minutes. Reduce temperature to moderate (350°F.) and bake 20 minutes longer. YIELD: 4 servings.

BRIGHTEN UP

A glassful of chilled apple juice when you come in all "dragged out" from shopping or marketing on a warm day does wonders to make the world look bright again. Of course, the apple juice tastes good, too!

STAFF FACES TAXING PUBLIC RELATIONS JOBS

Following the formation of the cooperative association in 1949, Knouse Foods established a Public Relations department to function with association and departmental heads and carry out a program of public information as development occurred.

Public Relations at Knouse Foods originally embraced all phases of public relations, including advertising and promotion. However, as the company grew in prominence and sales activities expanded to a national level, services of a top-flight agency were required to carry out the extensive advertising and promotion program necessary to the sales department.

Has Unique Position

Today Public Relations at Knouse Foods occupies a unique position in the field, since it is concerned entirely with local community and membership relations. Through the Lucky Leaf News it serves as an information center, channeling news and comments of the industry to grower-members, employes, brokers, and community. The department works closely with the field department in an attempt to supply mutual information of grower practices and activities that might be helpful to members. It also works with management to provide a concentration of employe news, to announce new product developments, and to keep all interested personnel and growers informed of production schedules and expansion.

Plant tours, public speaking engagements, and other types of company representation in the communities surrounding the four plants of Knouse Foods are channeled through this department, which takes care of necessary details of scheduling. The department works closely with Pennsylvania Canners Association in helping that organization carry out a program of consumer and community education to aid Pennsylvania's fruit industry. Feature articles concerning the association, and news releases to industry newspapers and magazines, as well as to metropolitan newspapers, are prepared by the public relations department.

Oh, what a picker-up and cooler-off is a nice tall glass of chilled apple juice . . . especially on one of those early hot summer days.

PITZER'S TRUCKING
ASPERS, PENNA.

Extends Felicitations and Best Wishes to the Knouse Foods Co-operative, Inc.

It is a genuine pleasure to be associated with this Adams County Processor as available in trucking service which we make every possible effort to give to our many customers.

It is our hope that Knouse Foods continue to go forward and that continued success is their final goal.

H. EARL PITZER
OWNER

We Wish a Happy 5th Anniversary to

KNOUSE FOODS
COOPERATIVE, INC.

It's indeed a pleasure to do business with your progressive prosperious industry.

SEE

C. EARL BROWN
Distributors for White Trucks and Buses
CHAMBERSBURG PENNA.

WESTERN MARYLAND RAILWAY

Salutes

KNOUSE FOODS CO-OPERATIVE
INCORPORATED

Sincere birthday congratulations to a good friend and neighbor with best wishes for the future

Officers and Employes
WESTERN MARYLAND RAILWAY CO.

Apple Avalanche Loads All Processing Plants During Harvest Season Each Year

By CARLOS CAMPBELL
Executive Secretary
National Canners Association

Apples and mankind have been associated ever since the fateful incident in the Garden of Eden. Certainly, mankind has appreciated the apple's merits for many centuries, as archeologists have found evidence that budding and grafting methods were known at least 2,000 years ago. Through a good part of recorded history, the apple held first place among European fruits, growing everywhere from the Caspian Sea to the Atlantic Ocean except in the coldest regions. Apple seeds reached America around the year 1600 and their culture spread rapidly wherever settlers went. The first nursery was established on Long Island in 1730 and, as agriculture moved across the continent, apples went with it, every farm having its own orchard. As the commercial importance of the apple grew, its cultivation gradually became separated from individual farms, and apple growing became a large-scale operation.

Today, apples are one of our leading fruits. They grow in every state of the Union; their commercial value is significant to 35 states. Washington, New York and Michigan are the three leading growing areas, in that order, with Virginia, Pennsylvania, Maryland, Ohio and Oregon also rating high. Recent production figures in some years show that upwards of 100,000,000 bushels of apples go to market, about a third of them in some processed form, and there have been crops worth $180,000,000. About 13 per cent of the production appears in the form of applesauce and canned apple slices, while other important processed apple products are juice, jelly, cider, vinegar, apple pie mix, baked apples, apple butter, and syrup. Revenue is squeezed out of every part of the fruit, including the pulp, which yields dried pomace and is worked up into pectin for the manufacture of jellies. Even the peel and core of apples can be made into useful byproducts such as animal feed, so that nothing goes to waste. A little more than 1 per cent of the crop is frozen.

Popular Containers

In apple slices, the No. 10 institutional can represents the largest volume of sales, followed by the No. 2 can among retail sizes. Applesauce presents a different picture: The No. 303 can leads the procession, accounting for about 70 per cent of the product, and the No. 10 can takes second place. About half the apple juice goes into 32Z glass jars; the No. 3 cylinder can is second in importance.

The canning season of course parallels the growing season, lasting from early September until mid-December. Canneries stand near the source of supply, and ensure uniform quality of the apple products by careful blending of the available varieties in their areas. Apple slices are cut lengthwise, and may be packed with or without syrup and spices. Applesauce is sometimes unseasoned and sometimes treated with sugar, water, salt or spice. Juice may contain apple pulp particles which give it a cloudy appearance, or it may be clarified to make it transparent.

The commercial canning process follows the usual pattern, beginning with washing, sorting, grading and going on through blanching, preparing, packing, exhausting and heat processing. For apple slices, special machinery extracts the air from apple cells by vacuum and replaces it with juice so that the finished product actually contains more juice than the original apple.

Direct from Orchards

When the harvest is in full swing, an apple avalanche rolls into the processing plants. Motor trucks loaded with field boxes full of apples go directly from the orchards to the processing plants where they are emptied onto a moving belt. Once on the belt, they get the typically American mass-production treatment—high speed and automatic disassembly — winding up with the properly labeled cartons of canned apple slices, applesauce, apple juice, cider, vinegar, apple butter, apple pie mix, etc. In the process, the big apples become slices for the commercial bakeries that bake apple pies. Smaller apples are converted into applesauce, jellies, juice and other products. The entire process is scientific, sanitary, and speedy. During the harvesting season, apples naturally flow into the plants at a rate much faster than they can be processed; hence the large cold-storage warehouses out of which the plants continue to operate all through the winter and into the early spring.

Apple products fit into any meal, and practically any course in any meal at that. Apple juice gets breakfast, lunch or dinner off to a flying start. Applesauce may well accompany a number of main dishes—pork and duck are traditional—and there is no end to the dessert possibilities of the apple.

Sales of apples are increased by two-thirds when apples are prepared in five-pound bags.

Scotland personnel includes Clark Jacobs, plant clerk, Mont Witter and Garnet Reasner.

Knouse Foods foreladies from all four plants appear above. The group includes: Edyth Knouse, Jennie Gardner, Dora Miller, Fannie Taylor, Eva Warner, Maude Routsong, Edith Hoffman, Helen Group, Mary Sellers, Tuilla Tarner, Ruth Hoffman, Frieda Gift, Frances Sharrah, Anna Herring, Leila McDannell, Dorothy Rebert, Maybella McClain, Lavina McCleaf. Isabella Borellis and Beulah Newell are laboratory assistants. Forelady Grace Trimmer was absent when this photo was taken.

Members of the Chambersburg production department of Knouse Foods.

Orrtanna plant staff, above, includes key workers responsible for the maintenance and operation of the plant.

Promotion Erases Apple Inventories

The Public Relations and Promotion Program of the Processed Apples Institute is credited with the unprecedented movement of apple products that has virtually cleaned out inventories of processors who only three years ago faced the new season with an overburdening surplus from the previous year. With sales of canned apple sauce reaching a new record high of 8,146,238 cases by April 1st, and close to 80 per cent of available apple slices already sold by that date, this year some brands of these items will be in comparatively short supply until the new pack reaches grocery shelves early in the fall. When this new pack begins to go into distribution, the P.A.I. publicity program will have moved into high gear to re-focus both trade and consumer attention on apple products.

FIELDMEN PLAY LIAISON ROLES AT KNOUSE FOOD

The field department at Knouse Foods, like that in other progressive processing companies, is in constant touch with grower-members throughout the entire year. Duties of fieldmen are to keep growers informed of raw product needs, to check disease and new plantings and to generally act as liaison between co-operative headquarters and members.

Father of the field department is A. J. "Joe" Carbaugh who this year is celebrating his 75th birthday, nearly 56 of which have been spent in the apple and fruit industry.

Born on a small farm near Arendtsville, Joe entered the fruit export business in the late 90's, making him one of the oldest living fruit brokers in Adams County. Well-known among apple producers in Pennsylvania, New York, West Virginia and Maryland, Joe is one of the most highly respected crop forecasters in the Appalachian area, frequently having predicted within a few thousand bushels of actual harvest.

Skilled Forecaster

He has been well-schooled in forecasting. He explains that when he was a representative of exporting firms, and apples were bought by the crop, rather than by the bushel of hundredweight, the fieldman needed to be absolutley accurate in predictions.

His long experience has been invaluable to Knouse Foods. His estimates are considered above reproach, and watching developments as closely as he does, Joe frequently adjusts his estimates as weather conditions affect crop prospects.

Working with Joe is Carl Taylor, a native of Adams County, who began his career in the field in 1940 with Adams Apple, Aspers, where he worked until 1950, with the exception of two years when he served in the European theater of war with an armored infantry division of the U. S. Army. Since 1950 he has been employed by Knouse Foods, contacting growers in each of the five states embracing Knouse Foods members. Taylor is a familiar figure to tomato and raspberry growers, and to apple, peach and cherry grower members as well.

Under the supervision of John B. Peters, vice president and head of the procurement department of the association, Knouse Foods fieldmen play an extremely important part in the overall operation of the association by working closely with the production and quality control departments to provide advance information on which to plan their schedules and details.

The leading apple varieties in Pennsylvania are Stayman and York Imperial.

Pennsylvania supplied 26 per cent of the demand for York Imperial apples during 1953.

OUR COMPLIMENTS
to
The Growers and Canners
of
"LUCKY LEAF"
FOOD PRODUCTS

Best Wishes
from
GEO. M. ZERFING
HARDWARE
Littlestown Gettysburg

CONTINUED

Good luck
TO THOSE WHO PROCESS - - -
5th Anniversary Year
Lucky Leaf
Food Products

Best Wishes Knouse Foods Co-Operative, Inc.
from
Allan Iron and Welding Works
Manufacturers of Continuous Applesauce Cookers
133 MURRAY STREET ROCHESTER 6, NEW YORK

A TIP OF OUR HATS
Lucky Leaf
TO A BUSINESS WITH A FLOWERING FUTURE !

To Knouse Foods Co-Op, Inc., we extend our very best wishes for continued success in the processing of your nationally-know "Lucky Leaf" Food Products. It is a pleasure to do business with a concern like yours, and . . . with people like you!

PAINTS BY
Keystone Refining Co.
Manufacturers of
Quality Paints, Varnishes, Enamels
4821-31 GARDEN STREET
Bridesburg — Philadelphia 37, Pa.

5th ANNIVERSARY
Lucky Leaf
KNOUSE FOODS CO-OP., INC.
Congratulations
from
H. C. GULDEN MFG. CO.
Aspers, Pa.

International Apple Association Executive Describes Progress Of 60 Yrs.; Praises Knouse Interest

By SAMUEL FRASER
Executive Vice-President
International Apple Association
Washington, D. C.

It has been my privilege to work with the American apple grower for all of this present century. I was particularly fortunate in August of 1900 to meet George T. Powell of Ghent, New York. George T. Powell was an ardent enthusiast of the apple. No other word describes his attitude and approach. He had founded a School of Practical Agriculture and Horticulture at Briarcliff Manor, New York, and it was my privilege to work and live with him three years in the organization and operation of that school. It was a trial run. It became the basis on which schools for secondary agriculture were established in the State of New York.

This contact enabled me to meet enthusiasts who were pushing the apple individually and through such organizations as the American Pomological Society, the Eastern New York Horticultural Society, at which I spoke in 1900, and, which later merged with the Western New York Horticultural Society to become the New York State Horticultural Society, and, of course, I soon got in contact with others. In 1901 I met Charles Williamson of Quincy, Illinois, one of the organizers, first Chairman of the Executive Committee and then a Past President of what is now the International Apple Association.

At that time the chief outlet for apples was in fresh form, for either the domestic or the export market, the latter had an appreciable standing. Apples for cider and vinegar and drying, the latter notably in Western New York, constituted other major outlets.

Drying Apples

Some 14,000 cars were dried annually in the Wayne County area with the counties nearby in New York making 2,000 cars of dried apples, much of which moved export. In both fresh and dried, the export trade was important.

Cider making was important, for cider making was the basis on which the apple industry began, in the Eastern United States. Much of it was drunk fresh, or it was allowed to get "hard," or to turn into vinegar. New Jersey and the Virginias were noted for their applejack and apply brandy.

A certain amount of canning was done. A certain amount of apple butter was made in Pennsylvania. Apple planting had moved apace. The State of Missouri reported 9,000,000 trees, but trees were not apples. Plantings made in the 1870's came into bearing, and in the crop of 1896, one Western New York grower I knew declined an offer of 62½ cents a barrel for his crop, with the barrel, packed, he wanted 65 cents and regretted he had not taken the 62½ cents offer made by Nix and Company of New York at harvest time. The crop was stored in a nearby icehouse and its disposal was a series of exasperating episodes. Comedy yet tragedy and how close they are.

Great Change

There is a great change in the last 50 years. A wave of planting occurred in 1910 - 1920's. With World War I came demands for supplies, supplies which could be shipped, although at that time we were still trying to send fresh apples to the soldiers at the front.

War forced consideration of canning as well as drying. It led to the K-ration. This led to the development of apple nuggets, apples dried to 2 per cent moisture, put up in containers which would be easily handled and which would carry the product for months. The dried apples, which were preapred for the Army, were loaded with sulfur dioxide to a point that they almost ruined the pans in which the apples were cooked. This was done to protect them from insect attacks. We were not supposed to load them to that extent for domestic use but war makes things legal.

These methods could not meet the requirements of a fast growing economy. The individuals who were engaged in the processing, quickly saw that something different must be done.

It is well to remember that Napoleon I made his request for canned goods for war purposes and laid the basis of the canned goods industry. Since that time refinement has been the order of the day.

Packed With Care

Today we see nearly 12,000,000 cases of applesauce in a year all packed with scrupulous care as to uniformity and integrity of the product. We see over 3,500,000 cases of sliced apples put up for use in a year. We see the makings of one pie, or two pies, placed on shelves for the housewife to reach out and take them and make one pie or two apple pies, as she finds need to meet a quick call for something of that nature.

We see a marked decline in the quantity of apples put up for cider, but a strong attempt to make an apple juice. We see attempts to make an apple concentrate. The question is whether we can profitably make an apple powder which can be used with water added as a drink.

We see one and one-half million bushels a year put up in small containers as baby food.

We see new methods of handling the situation so that the apples are not touched by hand, but proceed, once they are peeled, through the various processes until they are placed in the can and there sealed.

New Methods

We see the introduction of new methods and low temperature cooking in order to retain the flavor of the apple - the apple cooked in a vacuum.

We see the apples moving in volume to all parts of the country in a container which carries them to the camp, to the woods, to the Arctic, or to the Tropics where the apple cannot be grown and where there would be difficulty in shipping the fresh, and placed in containers which permit their being held on the shelf of the housewife or the camp cook until there is need for their use.

Those with limited space desire everything ready for immediate use, and the restaurants and eating houses, with their 63 million meals a day, can open a can of applesauce and serve a good dish, either as a delectable vegetable or as a dessert.

Study Suitable Varieties

This development has led to study as to varieties most suitable, those which will not only grow in sufficient volume, but will also give the highest flavor and tone to the product. Varieties are selected that may be blended so as to give a uniform and high standard product.

From using the indifferent cull for cider making or for processing, the processor of today now calls for the best there is. The labor costs are too great to justify the use of anything but the best, and the high standard of these goods demands the best. We see, of probably a hundred million bushel crop in the U.S., 36 million bushels may be used in processing in one form and another. Some years it may be 40 million bushels, and the trend is upward

The processing of the apple has become a major outlet. The price paid by processors exerts a powerful influence on the price of the crop. When the processor steps out early in fall and establishes a price, he may affect the price at which the fresh apples move. The purchase of these supplies may need to be made early in the season so that the product may be quickly placed on the shelf, or prepared so that it may be available during the winter.

Debt To Processor

The fresh fruit producer, both in the east and in the west, recognizes the important part played by the processor in the stabilizing of his commodity — the apple — and in the maintaining of this fruit before the public in a form in which it is easy to store and easy to use.

I cannot close this part without also paying attention to the varieties grown for eating out of hand. Certain of these are of more value for this purpose than for processing, but even in this field there is a growing attempt to find a way in which a variety may be made to serve both, and in the case of McIntosh which has been regarded as sometimes somewhat too soft for processing, ways are now established for firming the flesh so that it has a place in processing.

By 1890 to 1895 the increasing supplies of apples which resulted from the plantings of 1870 on had reached such volume that the vinegar men decided there was need for more data on the crop, and there was need to find more markets for apples.

National Apple Shippers

Some of the Chicago dealers were contacted by C. C. Bell of Boonville, Missouri (later elected the Association's first president) and a meeting called for February 7, 1895 at Chicago. L. R. Bryant of Princeton, Illinois, a brother of William Cullen Bryant, the poet, noted also for his work on the New York Post, played an important part at the meeting. Bryant represented the Nursery interests. William L. Wagner and his brother Frank Wagner (who became the first Secretary) of G.M.H. Wagner & Sons, Chicago, one or the other were present all day and with others represented the fresh fruit. John C. Morgan of Traverse City, Michigan represented the canners and became Treasurer. Eleven men participated and organized the National Apple Shippers Association with its first convention at the Sherman Hotel, Chicago, August 1, 1895.

The first resolution, August 1, 1895, was to adopt a standard barrel, and on August 2 a resolution covering the requirements for a No. 1 apple was adopted. The delegates brought data as to the crop of apples in their respective States and presented it.

From this meeting of all interests in the apple, Growers, Receivers, Canners, Driers, Vinegar, men came a united front to push the apple industry.

International Apple Association

It met such a need that its development was rapid. Canada asked for representation, then came men from other countries, and later its name was changed to cover what it now is—International Apple Association, working in all lines of effort from contacting the consumer, to including retailers, wholesalers, driers, canners, and processors in other forms, agencies in distribution, through to the producer; also those servicing the industry as spray and machinery manufacturers, container manufacturers, banks, shipping agencies, brokers for same, etc

Through 60 years of concentrated work on the problems, the membership of this non-profit organization has grown to about 1,400 firms These 1,400 firms are located about 1,100 in the United Stat and the balance on every other continent — a truly international and representative organization, servicing the fruit industry, through most factual reports on the crop prospects of apples and pears and prospective utilization, fresh or processed; with monthly storage reports on the crop stored so that those handling these supplies are kept informed as to the movement and weekly letters on problems and solutions.

The Association handles for its members problems which arise in the Industry — Transportation, Labor, Food and Drugs, Containers, Grades, Legislation, etc., and many personal problems.

This service is unique. In 1913 National Apple Day, founded in 1905 and in 1920 National Apple Week, were observed as projects. In recent years a Department of Promotion and Publicity has been pursuing an aggressive policy in these fields. No other organization covers such a field and at so small a cost to its member.

M. E. Knouse

It has been my privilege to know Mr. M. E. Knouse for many years I met him in the various capacities in which he has entered into our industry He has served the International Apple Association as a Member of the Board of Directors for 10 years; he has served as president for two terms; he is at present chairman of the board of directors.

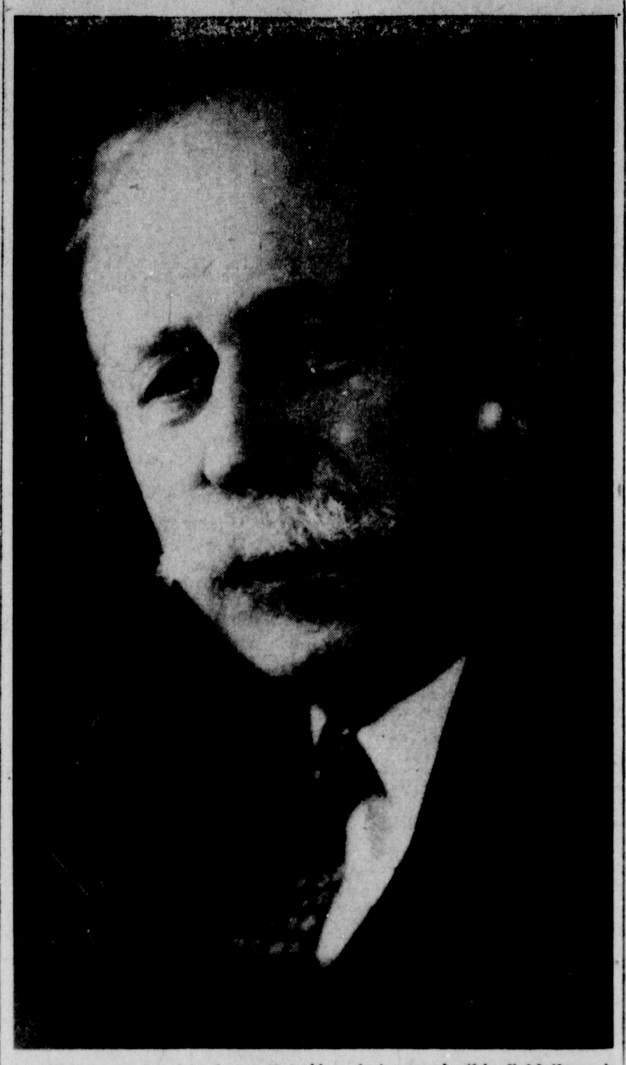
He has taken a keen personal interest in the development of the apple industry, not only in its fresh form, but a great extent in the processing of his fruit. He has placed his services before the growers of his area in a cooperative undertaking, believing that thereby he could assist.

It is a privilege to have been permitted to work with him. It is a privilege to bear tribute to his ability as a grower of apples, and t has been my privilege to sit at his feet and listen to him discuss the processing of apples and the future which is before the processed apple industry in which he has an abiding faith.

We honor him at this time.

We trust that he may long be permitted to serve the Apple Industry.

Samuel Fraser



Popular Lucky Leaf News Insures Wide Ranging Information For Co-op Members And Employees

Inasmuch as Knouse Foods operates within a membership radius of 300 miles from central Pennsylvania and Ohio to the northern areas of Virginia, West Virginia, and Maryland, the Lucky Leaf News plays an important part in keeping members and employes niformed of association activities.

When Knouse Foods was formed in 1949, association leaders established two house organs as a means of alliance within two distinct groups —grower-members and employes. Published under the supervision of the field department, the Grower News covered issues of special interest to growers and appeared about eight times a year. The Employee News, on the other hand, attempted to keep seasonal and regular workers informed of issues concerning them 12 months a year.

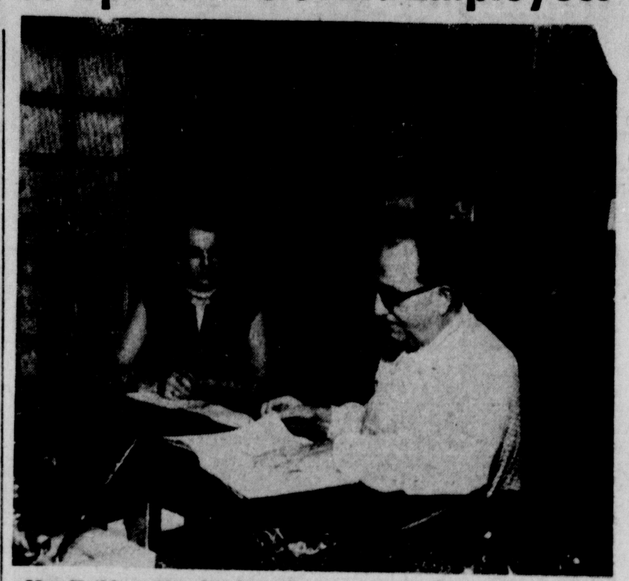
As the company grew and various phases of the association's activities developed, a more complete publication became necessary to keep both groups of associates fully informed. The new Lucky Leaf News, which combined the Grower News and the Employee News, made its appearance in January, 1953, in conventional tabloid format.

Production Efforts

The front page or news page concentrates on items of concern to growers, brokers and employes, and developments within the industry generally. It covers production efforts, field and crop information, new products development and consumer acceptance. Page two, the editorial page, is devoted to the opinions of growers, association leaders and personnel, and provides a sounding board for the entire organization. Technical articles take their place beside main editorial columns, and general industry articles frequently are reprinted here. Page three, the so-called "society page," contains employe and grower activity news and pictures. Weddings, births, and other personal features appear here. Page four, feature page, carries stories of grower practices, consumer reactions and additional personnel and industry news.

Two popular features of the News are the columns "Around the Plants" and its counterpart "Among the Growers," each contributing personal interest to all groups of readers. With a monthly circulation of 2,000 copies, the News is mailed to grower-members, seasonal and full-time employes, brokers and suppliers—an increase of 1,000 copies since 1949, indicating the growth and acceptance of the association.

In April 1954, a series of grower articles was started in an effort to further acquaint growers with their colleagues' operations. This will become a regular monthly feature of the News, and over future years will describe growers' operations from every sector of the association's membership to give fellow-members an insight into other successful operations to provide additional mutual aid to members.



Mrs. Kathleen Fitz, daughter of grower-member D. L. Strausbaugh, is a valuable asset to Knouse Foods as private secretary to M. E. Knouse. Mrs. Fitz has been Mr. Knouse's secretary since 1950.

A group of the general staff at the Chambersburg plant of Knouse Foods.

Sincerest Good Wishes
to
KNOUSE FOODS CO-OP., INC.
from
SIMPSON'S
MACHINE & WELDING CO.
4th and Water Streets
GETTYSBURG, PA., BOX 252
Phone 1108

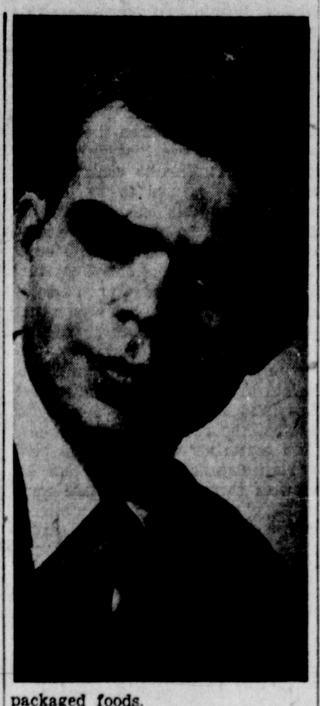
CONVEYOR
BELTING
UNI-TEX, WHITE NEOPRENE RUBBER AND ASHWORTH METAL MESH
Furnished by
L. M. ROBBINS CO.
HADDONFIELD, NEW JERSEY
Extends
Best Wishes
To Knouse Foods
On Its 5th
Anniversary

★
Congratulations and Best Wishes
★ Knouse Foods COOPERATIVE INC. ★
PEACH GLEN • PENNSYLVANIA
On Your 5th Anniversary
★
National
STARCH PRODUCTS INC.

Lucky Leaf
LABELS
for KNOUSE FOODS, INC.
CO-OPERATIVE
Produced by
INLAND LITHOGRAPH CO.
328 SOUTH JEFFERSON STREET CHICAGO, ILL.
Sincere Congratulations
to the Knouse Foods, Inc.
on Their 5th Anniversary

N. W. Ayer, Knouse Ad Agency, Has Highly Select Clientele

By MARSTON MYERS
Client Service Staff
N. W. Ayer & Son, Inc.



In September of 1952 there were announcements in the advertising trade press that Knouse Foods Co-operative had picked N. W. Ayer & Son as its advertising agency. There had been no announcement, two years before that, when after considerable study Ayer picked Knouse Foods as a future client.

It may surprise some people that an advertising agency will spend a lot of time choosing clients it would like to get. But careful selection by the agency can be just as important as careful selection by the advertiser. In fact, when we put a company on our prospect list at Ayer, we ask ourselves the same question that the prospect will later ask. These all boil down to this question: "Can Ayer do the right kind of job for this company?"

An impotrant factor in doing the right job for Knouse Foods would be experience in the food field. As the oldest and one of the largest advertising agencies in the country, we had a lot of that kind of experience. It started way back in 1899, when we took on the advertising program of the newly-formed National Biscuit Company. In those days, crackers were sold in bulk, out of barrels. We designed an air-tight package, a distinctive brand name and trademark, and a co-ordinated plan for reaching the public through every available advertising channel. This would be quite normal work now for a major agency, but in those days it was a sensationally new type job. It was probably the first major attempt to sell a staple food, ready to eat, in individual packages. The campaign was completely successful. It resulted in taking the cracker barrel out of grocery stores and starting the modern trend to packaged foods.

Wide Food Experience

From then on we've been active in the food field. Some of our clients had met problems very similar to those Knouse Foods Cooperative was meeting. Other clients, while in slightly different food lines, had given us experience that could easily be applied to helping the Knouse Foods business.

One of our clients, for example, is National Dairy Products Corporation, the world's largest food processor and distributor, with current sales of more than a billion dollars a year. National Dairy had the problem of establishing its Sealtest brand name, just as Knouse Foods has the job of making the brand name Lucky Leaf better known to customers. National Dairy has a low-profit product, fresh milk, just as Knouse Foods has a low-profit item in applesauce. One answer to the problem, in both cases, is to develop higher profit items. In the case of National Dairy, cottage cheese, buttermilk, chocolate drink and other products can fill this need. Pie fillings and similar products could answer the problem for Knouse Foods.

Hawaiian Pineapple Company, we felt, could provide us with experience that would fit some angles of the Knouse business very closely. Both companies produce and process fruit. Both have the same problems of a harvest season that cannot be spread out over a large part of the year. In some years, bumper crops have to be harvested, processed, distributed and moved off retail shelves in a relatively short time, to keep inventories from piling up. Our experience in special harvest promotions for Dole products, both through national and local advertising and by point-of-purchase displays, will help us in our work for Knouse. Normal harvests and short harvests bring entirely different problems which we have met for Dole products.

Offer Campaign Guidance

Hills Bros. Coffee, our client since 1923, has had remarkable success in moving carefully into new cities and putting on campaigns which have won sales leadership. Much of this market-by-market penetration work might provide guidance in extending markets for Lucky Leaf products.

Our experience not only covered selling food to consumers through retail stores, but also working directly for large retail chains. One of our clients, Penn Fruit Company, is by far the national leader in sales volume per supermarket. Another, Howard Johnson Company, is the largest chain of restaurants in the world. Our direct experience with retail selling in these lines would often provide information useful to Knouse Foods. Work for many other clients—General Mills, Hires, Seabrook Farms, for example—would give us additional background.

So, from the point of view of experience in the food field, we felt we were equipped to do the right job for Knouse Foods. And we had the trained manpower to put this experience to work.

Staff Of Experts

Furthermore, in our Plans-Merchandising Department, we had a large group of experts who could offer Knouse Foods a service far beyond that of producing and placing effective advertising. Many companies are coming to rely more and more on their advertising agencies for business counsel of a general nature, and for specific help in planning merchandising from the original design of the package right through to the sale to the consumer. Our Plans-Merchandising Department is staffed with businessmen who had successful careers in other fields before coming to Ayer. Among them are men who were sales managers, sales promotion managers, credit managers, store buyers, and management consultants. They are qualified to help with every problem involved in moving goods that a company can meet.

Our study of whether or not we could do the right kind of job for Knouse Foods left only one set of questions unanswered. Those were questions that dealt with Knouse Foods itself. Here were some of them. Does Knouse Foods have good management? Is management ambitious to increase its business? Do the opportunities to increase the business exist?

The answers to these questions were strongly affirmative. The organization wanted to go places and was able to go places We especially liked the big chance for growth in the field of apple products. This opportunity obviously existed not only for Knouse Foods but also for other companies in the same line. The whole industry had a real chance to grow. It would not be a case of fighting for a strictly limited market, with one company's gain resulting in a loss for another. What the pineapple industry did for itself, and what the orange growers have done for themselves, could be done just as successfully for the apple industry. All that was necessary to make this come about was vision, and experience, and hard work. We liked the possibilities.

So, after long study, we put Knouse Foods on our prospect list and then began working to change them to our client list. We don't regard as a triumph the fact they did become a client. The triumph, we hope, will come later, when we have helped Knouse Foods and the entire apple industry to open up the big healthy growing market for apple products that we can see in the future.

SALES POLICIES DOUBLE VOLUME AT KNOUSE FOOD

In the five years since the formation of the association, the sales department of Knouse Foods, through a steadily expanding program of distribution and promotion, has made Lucky Leaf products available to consumers in the major markets of the U. S.

Under the leadership of Lee F. Esser, general sales manager since 1952, the department has launched the most complete proto introduce Lucky Leaf pie fillings and apple, cherry and peach products in some of the largest markets in the country in the past 12 months.

With nearly 100 food brokers from coast to coast, Lucky Leaf products have climbed to unprecedented prominence in quality food products as the result of grower interest to produce highest quality raw products, and research and manufacture to give consumers highest quality processed fruit products at competitive prices. Lucky Leaf brokers represent approximately 1,000 salesmen selling all types of staple and processed food products to distributors and wholesalers throughout the country. In regular contact with the sales manager, who directs policy in the distribution of Lucky Leaf products, brokers supplement a large staff of full-time company salesmen.

Complements Other Departments

The sales department of Knouse Foods works closely with all other departments in setting manufacturing policies, providing forecasts of volume of merchandise required in specific markets for the procurement, processing and development of fruit products for consumer needs. With the help of Assistant Sales Manager Harold N. Murphy, who directs Knouse Foods' promotional and advertising proagency, the sales manager is able to more adequately and more efficiently serve the association in obtaining national recognition and acceptance of the high quality fruit products produced and processed by its growers-owners.

The shipping department, under John Arthur Henry, supports the sales department to give distributors and consumers the nation's best possible delivery service by rail, truck and steamship.

Supporting the grower program of higher yields of quality fruits, the sales department has more than doubled sales since the association's first year of operation, and with concentrated efforts to develop additional new products for public consumption, Knouse Foods displays every indication that volume of distribution and sales will continue to advance in proportion to the availability of raw products.

Peach Glen plant superintendent Marcus Ritter, right, and plant clerk, Norman Miller.

FRUIT EXPERTS STUDY ABROAD

Dr. F. H. Lewis, Pathologist at the Pennsylvania State University Fruit Research Laboratory, will spend one month this summer studying fruit diseases in Europe, return here for the period between August 22 and October 15, then spend one month visiting variouе experiment stations and research laboratories in western United States. He will be accompanied to Europe by George Schriver of Bendersville, and Dr. A. B. Groves of the Virginia Agricultural Experiment Station.

Dr. Lewis will fly from New York to London on July 20, visit Oxford and Cambridge Universities until July 25, then take part in a fruit disease symposium to be held in connection with the Commonwealth Mycological Conference at Long Ashton Research Station on July 26 and 27. One week will be spent visiting fruit research workers at the East Malling Research Station, the Rothamsted Experiment Station, the Kew Gardens and the Commonwealth Mycological Institute. This will be followed by one week at Queens University, Belfast, Ireland, and five days at the Agricultural College at Wageningen, Holland, and the fruit research laboratory at Kesteren, Holland. The balance of the month will be spent in western Germany, Belgium, Switzerland and France. He will fly home from Paris on August 21.

Fruit Pathologist Cites Arendtsville Station Work

By DR. F. H. LEWIS

Pathologist at the Pennsylvania State University Fruit Research Laboratory

Advances in fruit production are based on experience, teaching and research — and in the long run all three are based on research.

Times have changed since the day of our forefathers. Then the fruit growers numbered only one or a few in each neighborhood and the orchards were small. Farm labor was cheap. Many growers lived comfortably on cash incomes of only a few hundred dollars a year. Today orchards are grouped in areas with favorable weather and market conditions, and may occupy every acre of crop land for miles. Many growers have orchards of 100 acres or more with a few having over 1000 acres. The capital investment in one orchard often reaches $50,000.000. $25,000.00 in cash operating funds may be required to produce one crop. Farm labor is scarce and must be paid a wage equal to that paid by industry. Fruit pests have multiplied because their host plants are plentiful yaar after year and because we kill off some of their predators in our efforts to control the injurious pests.

Escape Bankruptcy

These changes would long ago have forced fruit growers into bankruptcy except for the fact that tremendous increases in yields and operating efficiency have been brought about by experience, teaching, and research. Have you ever seen 40,000 pounds of apples or 20,000 pounds of cherries or peaches on one acre of fruit trees? While crops of this size are unusual, high production per acre is often the only difference between profits and bankruptcy.

The Pennsylvania State University has contributed a generous share to this increased efficiency through its continued programs of teaching fruit growing to students, through its adult education and technical aid program carried out through the Agricultural Extension Service, and through its research program carried out by the Agricultural Experiment Station. It is the function of the Experiment Station to seek new information on the problems now present and those likely to occur in the future. Thus, in southern Pennsylvania, it is my job to carry out the research program on fruit diseases while Dr. R. S. Kirby carries out the adult education and technical aid program.

Two Research Labs

The Pennsylvania Agricultural Experiment Station has two fruit research laboratories in the major fruit growing districts of the state. One of these is in Erie County and the other in Adams County. In both laboratories, the workers are members of the various departments at State College and their general supervision comes from there. The Fruit Research Laboratory at Arendtsville is the largest research laboratory maintained by Penn State outside of the town of State College.

We carry out more than 50 per cent of the work on fruit pests in this state and have published approximately 100 research papers covering that work during the past 10 years. We work primarily on apples, peaches and cherries but can work on any fruit crop within the limits of our time, funds, and the importance of the problem.

The laboratory staff consists of Dr. F H. Lewis, pathologist, Dean Asquith, entomologist, and Dr. F. N. Hewetson, horticulturist. They have three full-time assistants, Harvey W .Dickert, Guy A. Herring, and Earl Starner, and five part-time assistants, Dr. Jean Hewetson, Marshall Garretson, Donald Ernst, William Coradetti and Richard Allison.

The laboratory owns an office and laboratory building in Arendtsville, a greenhouse, 4 barns and garages, about 18 acres of orchard and nursery land, and perhaps $30,000.000 worth of machinery, laboratory equipment, and so on. Most of the work, however, is done in grower owned orchards where some particular problem is present.

Wide Program

We carry out a research program covering a wide range of studies on the life history and control of such destructive insects as the codling moth, the leaf rollers, the aphis, the mites (which are not insects) and many others. We study the life history and control of the fungi which cause apple scab, the rusts, the mildews, the rots, and cherry leaf spot, of the bacteria which cause fire blight and bacterial spot, of the viruses which cause ring spot and yellows of cherries, and many others. We study and field test all chemicals which offer promise of usefulness in fruit production. We study pest control methods and machinery. We maintain a source of disease free cherry budwood for the production of sour cherry nursery stock in this and neighboring states. We study orchard soil management, new cultural practices, new ways to control weeds, new materials to control fruit set, and orchard fertilization. We study new varieties — their adaption to this area and the quality of the fruit. Other items could be added, but these will serve to illustrate the situation.

We are probably best known to the average fruit grower because of two activities which are not directly our responsibility. First is the part we play in the preparation and publication of the spray schedules for pest control on fruit. These schedules are put out by the Extension Service but we have shared responsibility with them for several years through the courtesy of Dr. R. S. Kirby and Mr. John O. Pepper. The second point on which we have frequent contact with individual growers is concerned with the development of new situations or new pest outbreaks where the growers need help. We can often call attention to such problems before they become serious or offer help or bringing the pest under control after it is present.

To me, the Pennsylvania Agricultural Experiment Station and the Fruit Research Laboratory is a unique organization in the fruit industry of Pennsylvania in that it is non-partisan and dedicated to the welfare of the population as a whole. We have no product to sell nor are we busy trying to make money. Our business is facts, and we should be able to offer an unbiased statement of the situation regarding any production problem. I know of no organization which can claim greater returns for each tax dollar spent.

Delicious fruit for breakfast is canned apple slices, generously brown-sugared and served with light cream. And to make the slices especially cool and refreshing, let the can rest in the refrigerator overnight.

Lucky Leaf

Is Five Years Old Today

Our Congratulations to the

KNOUSE FOODS CO-OPERATIVE, INC.

on Their Fifth Anniversary

Refined Syrups & Sugars, Inc.

YONKERS, NEW YORK

MANUFACTURERS OF

FLO-SWEET LIQUID SUGARS

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WHOLESALE DISTRIBUTORS

PLUMBING — HEATING — INDUSTRIAL EQUIPMENT

Constant Research A Vital Cog In Developing Acceptable Fruit Product From Grower To Public

Necessity is the mother of invention, and the fruit processing industry is no exception.

The canned foods industry can trace its origin directly to 1810 when an obscure Paris chef, Nicholas Appert, walked off with 12,000 French francs in government prize money for discovering a method of preserving fresh foods to supplement the salt meat and bread diets of French troops who, under Napoleon's command, had conquered a large part of Europe, but were defeated by insufficient and inadequate food to carry them on to world victory

With Appert's invention, however, came the problem of spoilage, and 50 years later Louis Pasteur, a French chemist, made his classic discovery—bacteriology.

Advances Food Processing

From that time to this, research has been vital to the existence and advancement of food processing. The most prominent processors of foods maintain extensive research divisions constantly on the alert for unknown developments in the food field. The duty of the research chemist is to avoid problems arising from new processes and techniques by scientific investigations far in advance of development.

It is the aim of progressive companies in every field of industry to recognize changes in scientific approach and in consumer trends ahead of competition. Industry today must move ahead; it cannot remain static.

An example of failure to recognize changing trends and advance with progress was the canal system, which in the early 1800's, when faced with revolutionary transportation, refused to meet the competition of the railroads. The reversal they suffered contributed to the panic of 1856 and by 1860 canal lines were dying. Ten years later they had passed from existence to give way to railroads that opened up newer and wealthier frontiers for this country.

Expanding Frontiers

With the expansion of new frontiers, all manner of industry was forced to advance. Electric power replaced the whale-oil industry in illumination, and research provided power companies with constantly improved types of electrification until today coal and oil power for generation appear to be giving way to atomic power. These companies spend millions yearly on research and development.

As modern power was made available, industry expanded and became centralized to attract concentrated populations that needed food for existence. The food industries, working with agriculture, were forced to expand and progress. The Civil War had drawn attention to the pitfalls of canned foods, and shortly thereafter food industries began to stress development. By the first World War great strides had been made and techniques were perfected to preserve about half of the foods processed. Research went to work to discover methods of processing that would be more satisfactory and less costly.

Dr. James R. Oyler, technical director, says that more developments have been made in the food industry in the past 50 years than at any time in the history of mankind, adding that the food industry generally has made its greatest advances in the past 15-20 years with the help of can companies, equipment companies and the efforts of other allied food interests.

The objectives of applied research are basically three-fold. One of the primary aims is to keep consumers satisfied. With industrial expansion came the need for all available men and women for industrial production for both peacetime and wartime existence, and the working housewife began to demand high quality prepared foods to supplant home-prepared foods.

The food industry promptly went to work on prepared foods, and in the past 5-10 years have developed hundreds of prepared mixes, frozen juices, instant desserts and other food products. Regional research laboratories established by the department of agriculture have aided the food industry tremendously in the development of new uses for excess agricultural materials for consumer use. Collaborated research between Knouse Foods and Eastern Regional Research Laboratory, Philadelphia, has resulted in the modern, efficient equipment used by Knouse Foods in the preparation of apple and cherry essences. These essences are concentrated flavoring materials prepared from fresh fruit juices, and are aiding prominent food processors in their development of new and better prepared food products.

Along with the introduction of new products comes an other important job of research—development of production methods to keep costs low enough to make the product available to consumers at popular prices. Research works constantly to improve the shelf-life of canned foods, and to refine them for greater consumer acceptance. These factors are as important for small processors as for large companies, for competition today has given American consumers the best foods available anywhere in the world.

Research begins on a small scale, graduating to the pilot scale where such problems as might appear in mass production become apparent. When techniques and processes are perfected on the pilot scale, the product is ready for large-scale production. However, before the product can be manufactured on a consumer scale, market research must determine public demand and whether the manner in which it is prepared is acceptable. The consumer determines the future of a product and encourages researchers in their objectives.

Orrtanna plant superintendent George Hikes, right, and plant clerk Art Wetzel.

Laboratory staff at Peach Glen includes, left to right: Harold Oliver, Shirley Hackenberg, Bob Davidson, Ida Barbour, Dick Cogley.
Paul Neuschwander and Richard Donchak, lab chemists, were not present when the above photograph was taken.

PRODUCTION CONTROL AIMED AT TWO GOALS

A two-fold purpose of a production control program such as that in use at Knouse Foods gives the best possible service to the customer and provides greatest possible saving on production costs, a Knouse Foods official declared.

The association's production control program was developed by Production Manager E. J. Nowicki Jr. as a vital link in the firm's overall policy to give grower-owners highest earnings on the fruits they are processing and marketing. The plan is under constant revision and streamlining to meet the fast-changing advancements made by the company in the production of its 14 different fruit products.

Dependent basically on the requirements of the other departments of the organization vital to the manufacture of Lucky Leaf products, the production department regulates its schedule to most adequately and efficiently fit company policy on manufacturing programs. Planning is made with overall company plan in mind to cover the extent of manufacturing operations, sales potential and forecasts, and conditions and availability of raw products for processing. All possible advance planning is made to utilize production facilities and labor, to avoid deterioration of raw products, to escape breakdowns and other handicaps and to avoid overstocking of inventories of supplies and finished goods.

Coordinate Production

Manufacturing performance is coordinated with the flow of raw products to gain maximum efficiency from plant equipment and personnel as an important means of shaving production costs. Lines are installed to give maximum efficiency and use performance and are engineered and designed to perform more than one purpose in the overall operation where possible.

Every effort of made to utilize plant equipment and space to the fullest extent and to use labor efficiently for highest production records.

Change Titles

Effective July 1 titles of plant superintendents of Knouse Foods' four plants will be changed to plant managers, E. J. Nowicki Jr., director of production, purchasing and personnel has announced. They are: Marcus O. Ritter, Peach Glen plant; G. L. "Mike" Trimmer, Chambersburg plant; George Hikes, Orrtanna plant; Leonard Tarner, Scotland plant.

At the same time C. L. Seemann will become purchasing director of factory supplies and Arthur W. Roth will become purchasing director of machinery and repairs. Both have been associated with the company since its formation in 1949.

EXPERT CHARTS GAIN EFFECTED BY EXPERIMENT

By CASTILLO GRAHAM
Research Entomologist
University Of Maryland Field Station

The Field Station at Hancock, Maryland, was established in 1945 for the purpose of aiding fruit growers in the control of insects and diseases, increasing fruit production and fruit quality. The station was secured through the cooperation of the Extension Service and Experiment Station at the University of Maryland, fruit growers, and state officials in the various counties. The operation of the station since its establishment has been a co-operative project between the Departments of Entomology, Horticulture and Pathology, and fruit growers. The control of insects and diseases, and the compatibility of insecticides has been under the direct supervision of Dr. Ernest N. Cory and Dr. Castillo Graham with the Departments of Horticulture and Pathology. Fertilization, cover crops, and fruit varieties were supervised by Dr. I. C. Haut, head of the Horticulture Department and director of the Experiment Station, and the late Charles O. Dunbar.

The most serious problem facing the fruit grower at the time the station was established was the control of codling moth. At that time this pest was destroying approximately 35 per cent of all the apples grown in the state of Maryland, a loss of over $500,000 annually Within two years time this loss was reduced to less than one per cent as the result of research on the use of DDT. In 1948, the red-banded leaf roller threatened to be a more serious pest to the fruit grower than was the codling moth. The sprays that were being used at that time to control other apple pests proved to be ineffective against this one. During the early part of the season before serious damage was done to the crop, Dr. Edwin Gould of the West Virginia Experimental Farm, Kearneysville, indicated that a new material, TDE, was proving quite effective against this new pest. Experiments were started immediately at the Hancock Station to test this and other new insecticides against the red-banded leaf roller. Two materials were found to give a high degree of control and all growers throughout the state were notified of the recommendations, and wherever these recommendations were followed, the damage from leaf roller was negligible. Orchardists who did not follow the recommendations lost as high as 90 per cent of their crop from late brood worms.

Constant Testing

The above story could be repeated with orchard mites, curculio, aphids, grasshoppers, etc. By the constant testing of new insecticides, we are now able to furnish growers with sound recommendations for the control of any apple pests with which we have to contend.

For the past 5 years, the Hancock Station has concentrated on working out spray programs that will no only control insects and diseases, but will increase quality and tonnage of fruit at the same time

5th Anniversary Congratulations to Knouse Foods from AMOCO THE AMERICAN OIL CO. Chambersburg, Pa. P.O. Box 217

LOMBARD CO.
99 Wall Street
NEW YORK, N.Y.
Extends BEST WISHES to KNOUSE FOODS on Its 5th Anniversary

Best Wishes To Those Who GROW and PROCESS FOOD Lucky Leaf PRODUCTS On Your 5th Anniversary
A. K. ALTHOUSE & CO.
Miners — Shippers — "A" Fuel for Every Purpose
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CONGRATULATIONS!
5th ANNIVERSARY of Knouse Foods Co-op., Inc.
WOLFF'S FARM SUPPLY
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TO KNOUSE FOODS CO-OP., INC.
on
Your 5th Anniversary
Lucky Leaf
CONGRATULATIONS
from
"A SUPPLIER"

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YORK, PA.
EXTENDS BEST WISHES TO KNOUSE FOODS INCORPORATED
Upon Its 5th Anniversary

Best Wishes for
Many Years of Success to
Knouse Foods Co-operative
During Their 5th Anniversary
THE W. S. EHRENFELD CO., INC.
Industrial Equipment
1231 Roosevelt Ave.
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WARNER FRUEHAUF TRAILER CO.
Salutes
The Knouse Foods Co-operative, Inc. On The Occasion Of Their 5th Anniversary
WARNER FRUEHAUF ENGINEERED TRANSPORTATION
BUSH AND HAMBURG STREETS
BALTIMORE 30, MARYLAND
305 SOUTH RICHLAND AVENUE—YORK, PENNA.

Seven Men Comprise Executive Group At Knouse Foods, Inc.

Knouse Foods' executive group, in addition to president and general manager M. E. Knouse and vice-president and head of procurement John B. Peters, includes the following:

Dr. James R. Oyler

Dr. James R. Oyler, Technical Director: Son of the late Henry J. and Mrs. Oyler, Dr. Oyler has been technical director of Knouse Foods since its formation in 1949, and is responsible for research and development of all products manufactured by the association. He was graduated cum laude from Mt. St. Mary's College in 1937, and from the University of Pennsylvania in 1938. He received his master's degree in science from Penn State in 1940, and his doctorate at Penn State in 1942. He was awarded a fellowship from the Nutrition Foundation for post graduate study at Columbia University where he worked with Dr. C. A. King, discoverer of Vitamin C. From 1945 to 1947 he was director of research at Knouse Corporation, and in 1947 became technical director of National Fruit Products Co., Inc., Northern Division.

Co-author of several papers on nutritional studies, he is listed in several professional directories, including "Who's Who in the East," and Chemical "Who's Who." He is a member of Phi Lambda Upsilon, Gamma Sigma Delta, Phi Kappa Phi, Sigma Xi, scholastic and honorary societies, and the following professional societies: Research Society of America; American Chemical Society; American Institute of Chemists; Institute of Food Technologists; American Association for the Advancement of Science; Pennsylvania Academy of Science; Pennsylvania Sewage and Industrial Wastes Association. He is also a member of the Photographic Society of America. He lives with his wife and three children in Gettysburg.

Edward J. Nowicki Jr.

E. J. Nowicki Jr., Production Manager: A graduate of Gettysburg College, where he was an honor student in military science, a varsity football player and a member of the wrestling team, Mr. Nowicki has been production manager of Knouse Foods since its formation in 1949. He is responsible for all details of production, including maintenance and construction, warehousing, operations and truck fleet, in addition to being supervisor of personnel. A colonel in the Army Reserve and a member of the 2090th Army Reserve School, Harrisburg, he is commandant of the student body and instructor in command and general staff branch. He served with the army from 1941 to 1946 and was stationed in the Philippines, Japan and Korea.

Following his separation from the service in 1946 he joined National Fruit Products Co., Northern Division, as assistant production manager and personnel director.

Following his graduation from Gettysburg College in 1935 as a civil engineer he was underground construction engineer for Public Service Electric and Gas Company of New Jersey until he entered the Army in 1941.

He ia a member of the Institute of Food Technology and the Pennsylvania Canners Production Committeee. He is alumni secretary and Pennsylvania director of Sigma Alpha Epsilon, and an adviser from the Gettysburg College chapter of SAE to the Alumni Inter-fraternity Council. A post-graduate of University of Iowa, Industrial Management in 1947, he also studied accounting at Rutgers University, Extension Service. He is a director of the Little League, Gettysburg, a member and past-president of Adams County Reseerve Officers Association, and is chairman of the Gettysburg Lions Club committee for community betterment. He lives with his wife and two sons in Gettysburg.

Dean L. Carey

Dean L. Carey, Controller: A graduate of the University of Pittsburgh, School of Business Administration, in 1949. Mr. Carey joined Knouse Foods July 1, 1949, as a member of the accounting department. In 1952 he was made office manager, and on June 1, 1954, was named controller. He is a member of Phi Gamma Delta, of Pittsburgh chapter, where he was house treasurer for two years; National Association of Cost Accountants, Biglerville Fire Company, Biglerville Businessmen's Association and American Legion.

He was graduated from Biglerville high school in 1943 and served in the U.S. Navy for two years, 10 months of which were spent in the Philippines. He is the son of Mr. and Mrs. Earl E. Carey, Biglerville. He lives with his wife and two children at Biglerville.

Lee F Esser

Lee F. Esser, General Sales Manager: A native of Illinois, Mr. Esser has been general sales manager of Knouse Foods since 1952. Formerly associated with Armour and Company, he joined Knouse Foods with a background in food sales and distribution. Responsible for the entire sales program of Lucky Leaf products, he works closely with the firm's staff of brokers and distributors. He lives with with his wife and four children in Camp Hill.

Paul E Zeger

Paul E. Zeger, Treasurer: Native of Franklin County and graduate of Benjamin Franklin University, Washington, D.C., Mr. Zeger has been controller since 1950, and was elected treasurer of the association on June 1. Prior to joining Knouse Foods he was head of budgetary control for Standard Brands, Inc., New York City. As treasurer he will concentrate on budgeting and financing the company's operations. He is a member of the National Association of Cost Accounts and the American Institute of Management. He is a Mason and a member of the Harrisburg Consistory. He lives at Gettysburg, R. 3, with his wife and three children.

Tasty garnish for a platter of breakfast sausages is canned apple slices that have been heated and lightly pan frizzled in the sausage fat.

Farm Cooperative Associations, Outgrowth Of Pioneer Spirit Of Mutual Helpfulness, Foster Basic Free Enterprise Principles

By HOMER L. BRINKLEY
Executive Vice President
National Council Of Farmer Cooperatives

The practice of farmers pooling their resources to accomplish jointly those things which they are not able to do acting alone has been a driving force in the development of America's agricultural economy since the early colonists learned that their combined strength was more effective than the sum of their individual efforts.

Settlers along the Atlantic seaboard were quick to utilize the mechanism of cooperative effort in the building of homes, establishing churches and schools, bringing new lands into cultivation, harvesting crops and in mutual defense.

This kind of informal cooperation was characteristic of pioneer living, and farmers carried the principle with them when they moved across the mountains into the Midwest and on to the Pacific Coast. The highly effective farmer cooperative associations with which we are familiar today are an outgrowth of that pioneer spirit of neighborliness and cooperation which had a part in making this nation great. Once agriculture was firmly established in a new farming area, the importance of marketing became more urgent; and farmers here again sought to apply the principle of pooling their economic resources to perform marketing functions in an efficient and orderly manner.

On Pacific Coast

On the Pacific Coast, for example, farmer cooperative marketing associations quickly became, and are today, a vital link in the movement of commodities from producer to consumer—simply because farmers in that area faced the complex problem of moving a large part of their products, usually of a perishable nature, in a market some 3,000 miles away from point of production.

Farmer cooperatives were destined to play an important role in the development of our economy because, in the final analysis, they make it possible for the operator of a family-size farming unit to integrate production with procurement of essential production items and with final marketing of products of that farm.

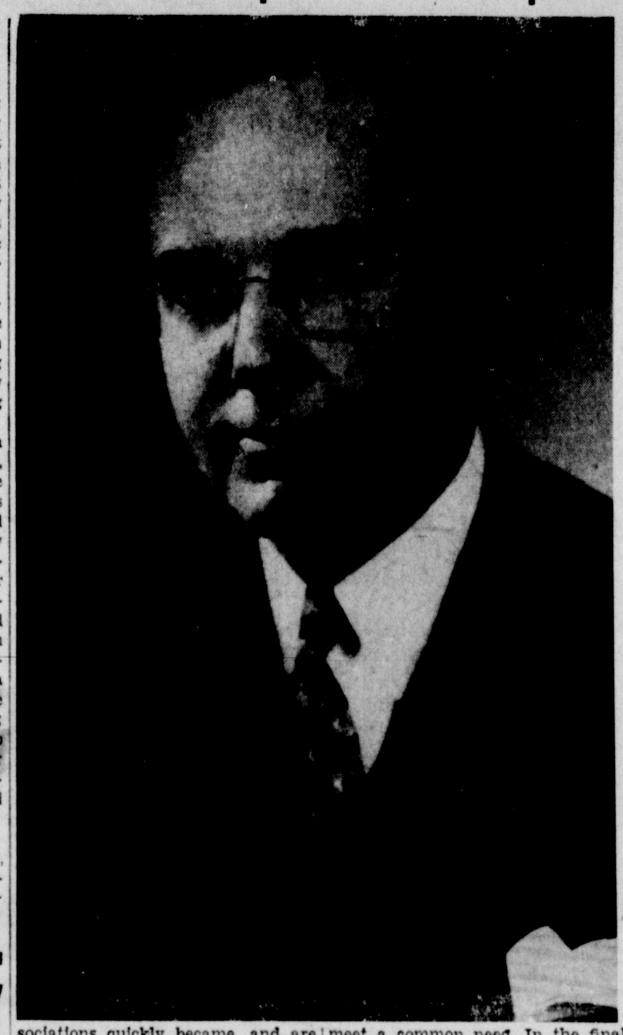
As yet, farmers have found no more effective economic machinery for the fostering of self-help among those who produce the nation's food and fiber. As a rule, capital available per worker is in proportion to the size of the production unit and, for this reason, smaller production units generally are most severely handicapped by a lack of adequate working capital. Because of this, the greatest need exists among relatively small production units for a mechanism which enables them to combine their economic resources in carrying on marketing and purchasing functions and, at the same time, to retain their freedom of choice and enterprise. The farmer cooperative lends itself most readily to this purpose.

Three Broad Principles

The three broad principles which characterize farmer cooperative operations—competitive prices, higher quality and improved service—are three basic principles of our American free-enterprise system, and these principles could have originated and become part of the business system only where free individuals pooled their resources to meet a common need. In the final analysis, the farmer cooperative is a mechanism which conserves both human effort and valuable natural resources. It provides an economic climate in which individual operators may combine their efforts to produce more efficiently and market more advantageously. Through their part in building a stronger rural economy, farmer cooperatives have made a major contributions to development of a more vigorous total economy.

It is in the field of marketing of agricultural commodities that farmer cooperatives have had the greatest influence on total economic development. Owned and controlled by the producers they serve, farmer cooperatives are in a position to utilize to the fullest extent their own machinery to obtain first and greatest benefits from research findings and new developments in the field of farm marketing. There are numerous outstanding examples which could be cited for farmer cooperative organizations which have expanded existing market demand and opened new markets for their farmer members. At the same time, of course, they also have made available to consumers products in a new or different form which must have been attractive, or else the markets would not have responded with increased demand.

By and large, development of farmer cooperatives as we know them today resulted from determined efforts of farmers themselves to correct existing abuses and to develop their own machinery for attacking economic difficulties. In attacking these difficulties, farmer cooperatives have been a major factor in improving the distribution of farm production items and in the handling, processing and marketing of agricultural commodities. Since improvement in these fields ultimately leads to efficient production and greater consumption, the results of these efforts are felt throughout the entire economy.



CANNERS ASSN. AIDS INDUSTRY IN MANY WAYS

The Pennsylvania Canners Association this year marks its 40th year as the official organization of the state's canning industry established to promote the interests of the food industry.

Formed in 1914 to serve and elevate the position of Pennsylvania's canning industry, the association has grown from 14 original members to 40 Keystone canners who represent 95 per cent of the state's fruit and vegetable production. The association also has an associate membership of 78 allied industries which work with processors to maintain a high standard of quality products.

Under the leadership of the late C. H Musselman, pioneer Pennsylvania processor, Pennsylvania Canners Association set out in 1914 to make Pennsylvania grown and processed fruits and vegetables an important part of the nation's food supply. The association has expanded, both in membership and service, to provide present-day members information and planning for the advancement of the industry.

For Mutual Benefit

Serving as headquarters for public relations with growers, consumers, and allied industry, the association cooperates with industry association as well as state agricultural and industrial organizations for the benefit of the canning industry. Working on a state-level, the association helps to solve industry problems and work out plans for the advancement of the processing industry.

In addition to setting up workshops for the mutual benefit of canners', field, sales and production departments, Pennsylvania Canners' Association publishes a monthly magazine and issues weekly and periodical bulletins to keep members informed of timely developments in the industry.

Plans of the association are carried out by Executive Secretary Jack Grey, with the able assistance of Miss Ruby Mears, at headquarters in York, Pa. Grey assumed the responsibility on May 1, filling the vacancy created when Walt York, executive secretary for three years, resigned to become editor of "The Canner," a national trade publication.

JACK GRAY

Supply Is Ample To Meet Demands

Contrary to the general sales principle that the shorter the supply, the greater the demand, canned applesauce is enjoying the greatest demand in its history during the current season of ample supply, according to the Processed Apples Institute.

Processors have packed over eleven million cases of applesauce this year — the largest amount since 1950, when there was a bumper crop, creating a large carryover. Supply is greater than last season's by some 6000,000 cases. Demand has not only absorbed all carryovers of previous years but is running far ahead of the supply, following two years of steady consumer promotion.

Lucky Leaf

CONGRATULATIONS
to
KNOUSE FOODS CO-OP., INC.
from
Alan A. Wood, Inc.
4610 North 15th Street
PHILADELPHIA 40, PA.

To The Folks Who Process
LUCKY LEAF
BEST WISHES
from
Your Pontiac Dealer
THE H & H MACHINE SHOP
South Washington Street
Gettysburg

SWAM ELECTRIC CO.
INCORPORATED
111 YORK STREET HANOVER, PA.
ELECTRICAL CONTRACTORS
OUR BEST WISHES
TO THE KNOUSE FOODS
UPON ITS 5TH ANNIVERSARY

ASSURED BEST WISHES
for Continued
QUALITY CONTROL
Using
In-Plant Chlorination
★
WALLACE & TIERNAN
Incorporated
25 Main Street
BELLEVILLE 9, NEW JERSEY

PENN DIXIE LINES
YORK
PENNSYLVANIA

Best Wishes The Knouse Foods Co-operative Inc. 5th Anniversary

Kindest Regards
to
Knouse Foods Co-op., Inc.
on
YOUR FIFTH ANNIVERSARY
!
Canning Equipment
by
A. K. Robins & Co., Inc.
713-729 East Lombard St.
BALTIMORE 2, MD.

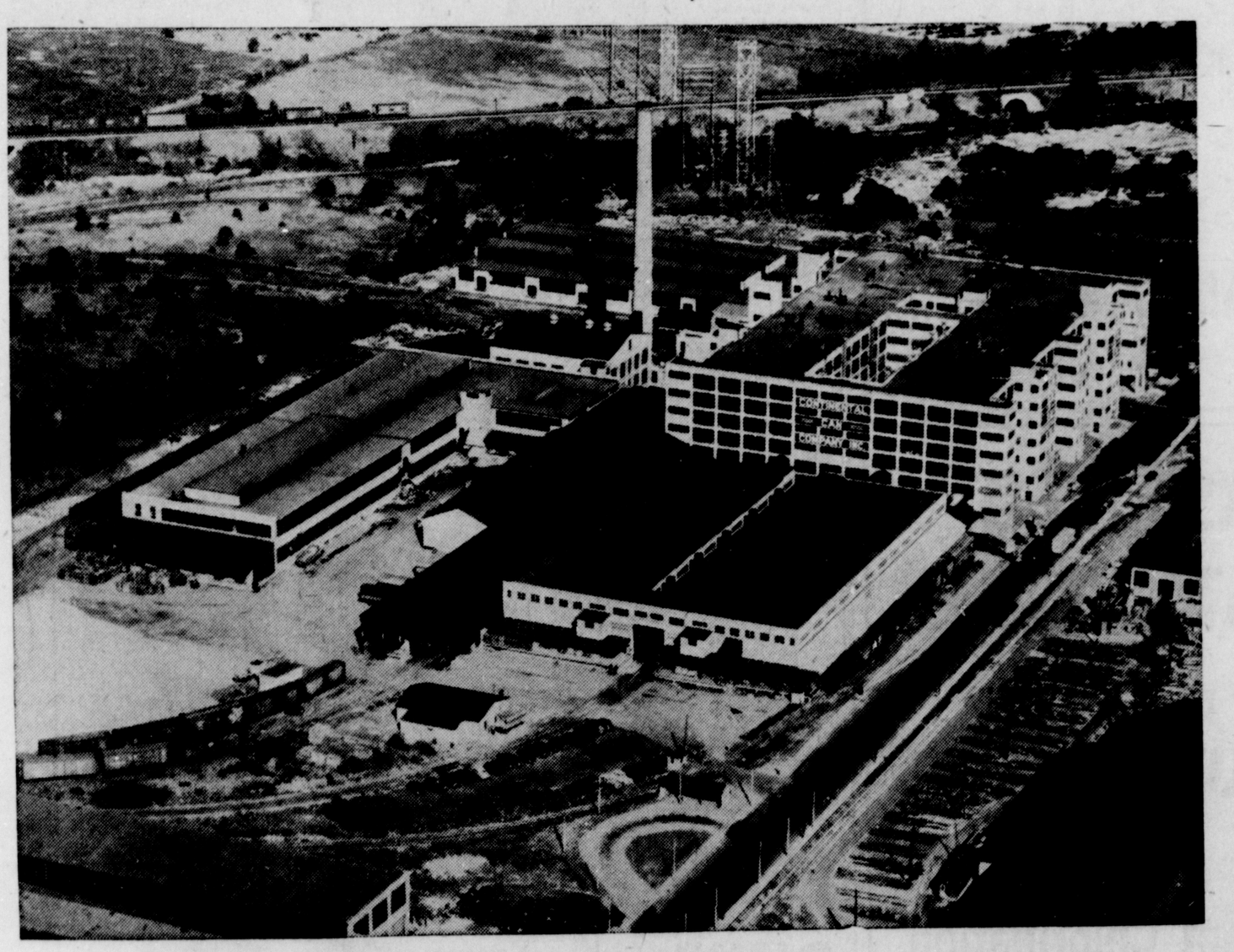
A Salute...

TO FIVE FRUITFUL YEARS

In just five years, Knouse Foods Co-op has gained national acceptance for its "Lucky Leaf" food products. This achievement has brought new recognition to the fertile Cumberland Valley . . . and extra-good eating to millions of people everywhere.

Pioneers discovered and farmed this rich Pennsylvania soil. Knouse Foods helps assure their descendants of a dependable market for their luscious cherries, apples and peaches. Modern canning protects fruit zest and flavor . . . gives a whole nation the chance to benefit from this agricultural skill.

We of Continental, who supply containers for "Lucky Leaf" fruits, are happy to send our fifth anniversary congratulations to M. E. Knouse and his associates. Along with them we send our wishes for even greater succes in the coming years.



Continental's Baltimore Plant No. 16 where cans that package "Lucky Leaf" products are made.

CONTINENTAL CAN COMPANY

Sales Office: 2700 Mathieson Building, Baltimore 2, Md.
Plant: 3500 E. Biddle Street, Baltimore 13, Md.